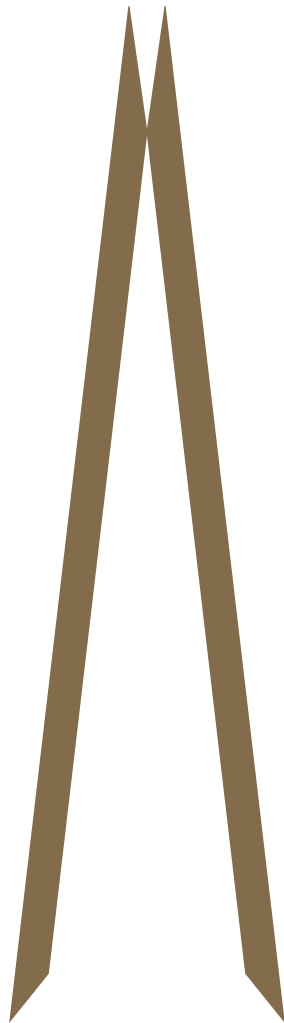


aqua shard



SKYLINE LUNCH MENU

Window table | Three-course | Glass of Bolney Classic Cuvée Brut | **£85pp**

Add wine pairing | **+£35pp**

minimum 2 people

All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Our menus are sample menus and are subject to change.

Prices are indicated in GBP (£). All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill.

v - vegetarian vg - vegan

FOR THE TABLE

**Artisan Sourdough & Ampersand
Cultured Butter**

STARTERS *please select one*

Vg Piquillo Pepper Hummus

Grilled peppers, caponata, salsa verde

Cured Blow Torched Mackerel

Pink Fir potato, pickled apple & cucumber, sorrel, herring roe caviar dressing

Cotswolds White Chicken Terrine

Poached & confit chicken, Paris brown mushroom, pickled onion purée, crisp chicken skin

Hertfordshire Goats Curd & Ibérico Ham

Pickled pear, salt baked beetroot, sourdough crisp, truffle honey

Carpaccio of Irish Beef

Garlic purée, green beans, preserved tomato, rocket, beef essence, aged Parmesan

Wine Pairing please select one

La Cadence Blanc, Colombard, Languedoc, France 2023

Lágrimas Rosé, Bodegas Obergo, Spain 2023

Rioja Valdegarú, La Rioja Alavesa, Spain 2021

MAINS *please select one*

V Wild Garlic Spelt Risotto

Morel mushroom, garlic crisps, -8 beer vinegar gel, black garlic | vegan options available

Add truffle +£12

Roasted Fillet Sea Bream

Roasted & pickled cauliflower, sea vegetables, smoked butter sauce

Roasted Wild Sea Bass

Vanilla onions, sea vegetables, mussel mariniere velouté (£18 supplement)

Roasted Cornfed Chicken

Confit leg, savoy cabbage, bacon, Pommery mustard & herb velouté

Merrifield Farmed Duck Breast

Confit duck leg, sweet potato & orange purée, baby gem lettuce, hazelnut, sweet & sour sauce

(£12 supplement)

Herefordshire Dry Aged Beef Fillet

Caramelised artichoke purée, wilted spinach, pickled shallot, red wine sauce

(£25 supplement)

Add truffle +£12

Wine Pairing please select one

Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand 2023

Lágrimas Rosé, Bodegas Obergo, Spain 2023

Malbec, Las Terrazas, Mendoza, Argentina 2022

SIDES

Mash Potato | £9

Chive butter

Bitter Leaf Salad | £9

Cherry dressing

Truffle & Parmesan Fries | £12

Butter Poached Heritage Carrots | £9

Star anise, tarragon

Creamed Green Beans | £9

Whole grain mustard

DESSERTS *please select one*

Chocolate Dome

Guanaja 70%, feuilletine, Amarena

Yuzu Posset

Strawberry sorbet, vanilla shortbread, white chocolate cream

Passionfruit Meringue Tart

Peppermint, yoghurt & passionfruit sorbet

Artisan Cheese (£8 supplement)

Gorwydd Caerphilly – Cow's Milk, Somerset

Dorstone – Ash-Coated Goat's Milk, Herefordshire

Wynslade – Cow's Milk, Hampshire

Colston Bassett Stilton – Cow's Milk, Nottinghamshire

Wine Pairing please select one

Côteaux du Layon St Aubin, D. Barres Loire, France 2022

Tawny Port 10 yo Delaforce Port, Real Companhia Velha, Portugal