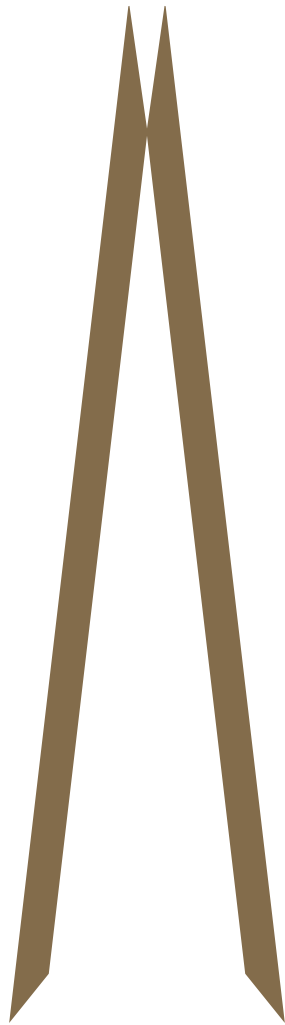


aqua shard



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 ButterSTARTERS *choose one*

Vg Salt Baked Beetroot Salad

Pickled candy beetroot, William pear, crisp walnuts, crematta, basil pesto

Vg Piquillo Pepper Hummus

Grilled peppers, caponata, salsa verde

Cured Blow Torched Mackerel

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

Poached Portland Cock Crab

*Brown crab & pineapple purée, chilli, ginger, finger lime, aromatic crab jelly
(£10 supplement)*

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 choose one**La Cadence Blanc, Colombard, Languedoc, France 2023**Lágrimas Rosé, Bodegas Obergo, Spain 2023**Rioja Valdegarú, La Rioja Alavesa, Spain 2021*MAINS *choose one*

V Wild Garlic Spelt Risotto

*Morel mushroom, garlic crisps, -8 beer vinegar gel, black garlic
| vegan options available
Add truffle +£12*

Butter Poached Shetland Cod

*Roasted & pickled cauliflower, English sparkling wine velouté
Add 10g of Oscietra caviar +£15*

Roasted Wild Sea Bass

*Vanilla onions, sea vegetables, mussel marinere velouté
(£15 supplement)*

Merrifield Farmed Duck Breast

*Confit duck leg, sweet potato & orange purée, baby gem lettuce, hazelnut, sweet & sour sauce
(£12 supplement)*

Grilled English Corn-fed Chicken

*Marinated with red pepper, chilli & garlic, grilled
Hispi cabbage, yoghurt dressing*

Roasted Cornish Lamb

*Braised shoulder, English asparagus, broad beans, preserved tomato's, salsa verde
(£15 supplement)*

Herefordshire Dry Aged Beef Fillet

*Caramelised artichoke purée, wilted spinach, pickled shallot, red wine sauce
(£25 supplement)
Add truffle +£12**Wine Pairing choose 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

Fries with Truffle & Aged Parmesan | £12

Butter Poached Heritage Carrots | £9

Star anise, tarragon

Creamed Green Beans | £9

*Whole grain mustard*DESSERTS *choose one*

Chocolate Dome

Guanaja 70%, feuilletine, Amarena

Yuzu Posset

Blueberry sorbet, shortbread, white chocolate

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 choose one**Côteaux du Layon St Aubin, D. Barres Loire, France 2022**Tawny Port 10 yo, Delaforce Port, Real Companhia Velha, Portugal*