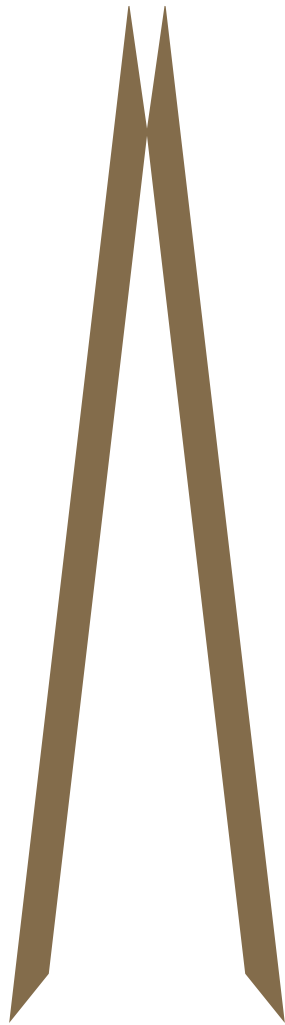


aqua shard



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 *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

V Burrata & Grilled Peach

Sunflower seed pesto, grilled flat peach, Datterino tomatoes, Brad's Atomic Grape tomatoes, honey vinegar dressing

Poached Portland Cock Crab

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

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

Carpaccio of Irish Beef

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

Wine Pairing *choose one*

La Cadence Blanc, Colombar, Languedoc, France 2023

Lágrimas Rosé, Bodegas Obergo, Spain 2023

Rioja Valdegarú, La Rioja Alavesa, Spain 2021

MAINS *choose one*

V Sweetcorn & Mushroom Spelt Risotto

Grilled sweetcorn & maitake mushroom, black garlic, salted corn butter

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

Chive butter

£9

Bitter Leaf Salad

Cherry dressing

£9

Fries with Truffle & Aged Parmesan

£12

Butter Poached Heritage Carrots

Star anise, tarragon

£9

Creamed Green Beans

Whole grain mustard

£9

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