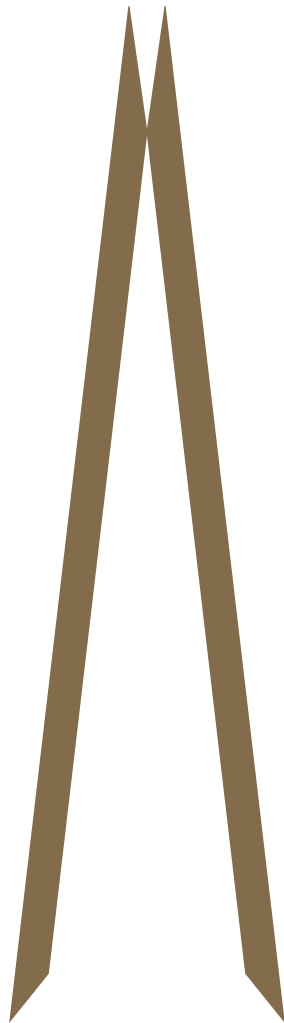


aqua shard



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, apricot, pinenut, crematta, basil pesto

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 Cornish 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

Summer truffle, grilled sweetcorn, maitake mushroom, black garlic, salted corn butter

Poached Shetland Cod

Confit onion, sea vegetables, pickled lemon, marinière velouté
Add 10g of Oscietra caviar +£15

Roasted Cornish Wild Sea Bass

Violet artichoke, yellow courgette purée, black olive, sauce vierge
(£15 supplement)

Merrifield Farm Duck Breast

Pickled cherries, onion and almond purée, wilted rainbow chard, sour cherry 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 peas & broad beans, preserved tomatoes, salsa verde
(£15 supplement)

Herefordshire Dry Aged Beef Fillet

Caramelised artichoke purée, wilted spinach, pickled shallot, red wine sauce
(£25 supplement)
Add Australian 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

Watercress & Marinated Courgette Salad

Chilli & pomelo dressing

£9

Fries with Truffle & Aged Parmesan

£12

Heritage Carrots

Orange gel, savoury granola, coriander

£9

Seasonal Greens

Sugar snaps, garden peas, mange tout, soft herb emulsion

£9

DESSERTS choose one

Chocolate Banana Mousse

Guanaja, miso caramel, banana

Yuzu Posset

Blueberry sorbet, shortbread, white chocolate

Artisan Cheese (£8 supplement)

Passionfruit Meringue Tart

Peppermint, yoghurt & passionfruit sorbet

Wine Pairing choose one

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

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