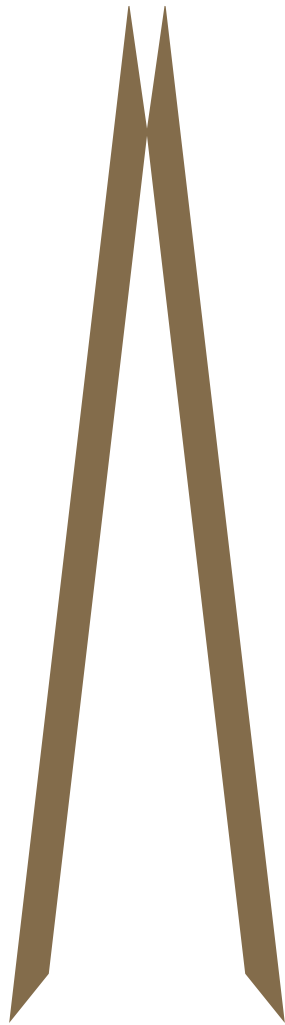


# aqua shard



## 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

Salt-baked beetroot with sweet apricot and creamy crematta, lifted by basil pesto and the crunch of pine nuts

#### V Burrata & Peach

Creamy burrata with ripe peach and Datterino tomatoes, finished with honey vinegar and nutty sunflower seed pesto

#### Poached Portland Cock Crab

Hand-picked Portland crab, paired with pineapple and lime, with hints of chilli, ginger, and a fragrant crab jelly (£10 supplement)

#### Cured Sea Bream

Delicate slices of sea bream, balanced with fennel and dill, drizzled with single estate olive oil

#### Cotswolds White Chicken Terrine

A rustic terrine of Cotswolds chicken and mushrooms, with black garlic and crisp chicken skin for depth and texture

#### Carpaccio of Irish Beef

Thin slices of Irish beef with rocket and preserved tomato, finished with Parmesan and a rich beef essence

#### Wine Pairing choose one

La Cadence Blanc, Colombar, Languedoc, France 2024

Lágrimas Rosé, Bodegas Oberg, Spain 2024

Rioja Valdegarú, La Rioja Alavesa, Spain 2022

## MAINS choose one

#### V Sweetcorn & Mushroom Spelt Risotto

A hearty spelt risotto with sweetcorn and wild mushrooms, enriched with truffle, black garlic, and corn butter (can be made vegan)

#### Poached Cornish Cod

Cornish cod poached to perfection, served with sea vegetables and buttered shrimp, finished in a light Champagne velouté

Add 10g of Oscietra caviar +£15

#### Roasted Cornish Wild Sea Bass

Wild sea bass with violet artichoke and courgette, brightened by black olive and a classic sauce vierge (£15 supplement)

#### Merrifield Farm Duck Breast

Duck breast from Merrifield Farm, paired with cherries and almonds, with rainbow chard and a sour cherry sauce (£12 supplement)

#### Irish Braised Beef Cheek

Braised beef cheek with pomme purée, bacon, kale, and red wine sauce

#### Roasted Cornish Lamb

Cornish lamb with braised shoulder, garden peas, and broad beans, lifted with preserved tomatoes and salsa verde (£15 supplement)

#### Herefordshire Dry Aged Beef Fillet

A tender fillet of dry-aged Herefordshire beef, with artichoke purée, spinach, pickled shallot, and a rich red wine sauce (£25 supplement)

Add Australian truffle +£12

#### Wine Pairing choose one

Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand 2024

Lágrimas Rosé, Bodegas Oberg, Spain 2024

Malbec, Las Terrazas, Mendoza, Argentina 2023

## SIDES

#### V Mashed Potatoes

Chive butter

£9

#### V Heritage Carrots

Orange gel, savoury granola, coriander

£9

#### V Watercress & Marinated Courgette Salad

Chilli & pomelo dressing

£9

#### V Seasonal Greens

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

£9

#### Fries with Truffle & Aged Parmesan

£12

## DESSERTS choose one

#### Chocolate Banana Mousse

Chocolate mousse with miso caramel and banana

#### Yuzu Posset

Bright yuzu with blueberry sorbet, shortbread, and white chocolate

#### Passionfruit Meringue Tart

Crisp tart with peppermint, yoghurt, and passionfruit sorbet

#### Artisan Cheese (£8 supplement)

A curated selection of artisan cheeses

#### Wine Pairing choose one

Côteaux du Layon St Aubin, D. Barres Loire, France 2024

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