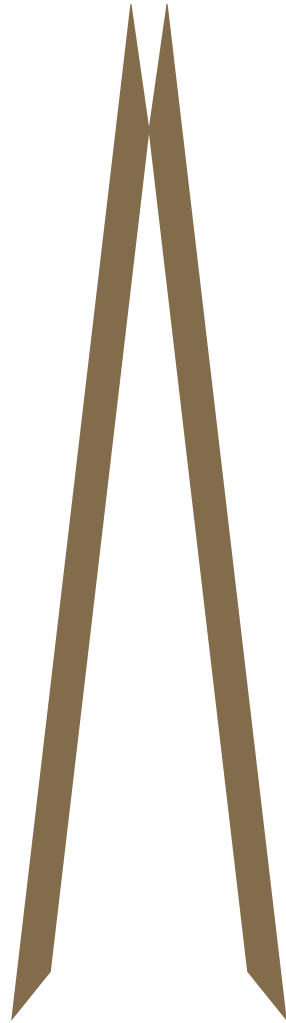




aqua shard



SKYLINE LUNCH MENU

Window table | Three-course | A 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 & any of our dishes may contain traces of allergens. Our menus are sample menus & 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

Fermented Lentil, Heritage Grain Artisan Sourdough & Ampersand Cultured Butter

STARTERS *choose one*

✓ **Royal Oak Farm Salt-baked Beetroot Salad**
Pickled candy beetroot, William pear, crisp walnuts, English whipped goat's curd & wild herb pesto. Vegan option available

Poached Portland Crab
Sweet crab with a bright pineapple note & gentle chilli, finished with finger lime & aromatic crab jelly
 +£10 supplement

Grilled & Glazed Octopus
Cod roe emulsion, tomato & fennel salsa
 +£10 supplement

Cotswold White Chicken Terrine
Confit thigh, smoked & poached breast, pickled trompette mushrooms, black garlic emulsion

Dry-aged Irish Beef Carpaccio
Thinly sliced marinated rump of beef, wild rocket, 36-month aged Parmesan cheese, preserved tomatoes dressed with mature beef fat dressing

Wine Pairing choose one

- 2025 **La Cadence Blanc**, Colombar, Languedoc, France
- 2025 **Lágrimas Rosé**, Bodegas Obergo, Spain
- 2022 **Rioja Valdegarú**, La Rioja Alavesa, Spain

MAINS *choose one*

✓ **Sweetcorn & Mushroom Spelt Risotto**
Black garlic, salted corn butter

Roasted Chalk Stream Trout
Cured in beetroot, new season turnips, Granny Smith apple & forage sea vegetables

Wild Cornish Sea Bass
Roasted violet artichoke & courgettes, yellow courgette purée, black olive crumb, sauce vierge
 +£20 supplement

Roasted Corn-fed Chicken
Succulent IPA brined corn-fed chicken with silky Jerusalem artichoke purée, chicken fat confit onions & roasting juices

Merrifield Farm Duck Breast
Roasted breast with new season beetroots & carrot purée, sour cherry sauce
 +£26 supplement

Roasted Loin of Cornish Lamb
Braised shoulder, English peas & broad beans, preserved tomatoes, salsa verde & lamb jus gras
 +£31 supplement

Herefordshire Dry-aged Beef Fillet
Grilled & glazed in beef reduction, sharpened with 8 red wine vinegar. Mushroom purée, potato rosti, aged beef fat Béarnaise & a shallot-herb salad
 +£39 supplement

Wine Pairing choose one

- 2025 **Cloudy Bay**, Sauvignon Blanc, Marlborough, New Zealand
- 2025 **Lágrimas Rosé**, Bodegas Obergo, Spain
- 2024 **Malbec**, Las Terrazas, Mendoza, Argentina

SIDES

Steamed English Asparagus £12
Irish dulce butter

New Season Jersey Royal Potatoes £10
Garlic & herb butter

Loaded Fries £14
Parmesan & roasted red pepper sauce

Heritage Carrots £10
Orange gel, savoury granola, coriander

Baby Gem Caesar Salad (2 pcs) £9
Parmesan, crispy chicken skin, croutons

DESSERTS *choose one*

Yuzu Posset
Bright citrus set cream with blueberry & white chocolate, vanilla shortbread

Caramel Custard Tart
Buttery pastry with velvet caramel custard, crème fraîche, sugar-bacon tuile & salted blackcurrant

Tuma Yellow Chocolate Mousse
Banana & spiced rum centre, miso caramel, banana sorbet

Artisan Cheese
A handpicked selection of artisan British & Irish cheeses, served with dates, truffle honey & biscuits
 +£9 supplement

Wine Pairing choose one

- 2023 **Tokaji Late Harvest**, Mylitta Dobogo, Hungary
- Tawny Port 10 yo**, Delaforce Port, Real Companhia Velha, Portugal