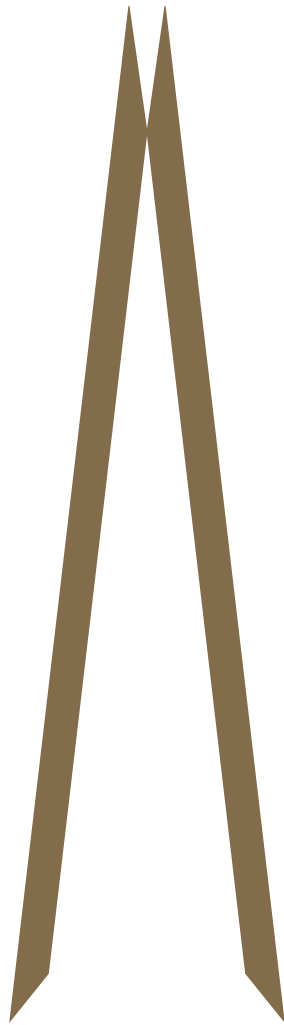




aqua shard



SKYLINE LUNCH MENU

Window table | Three-course | A glass of Bolney Classic Cuvée Brut | **£85pp**

Add wine pairing | **+£35pp**

minimum 2 people

A minimum of two courses per person applies, as stated in your booking confirmation. 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