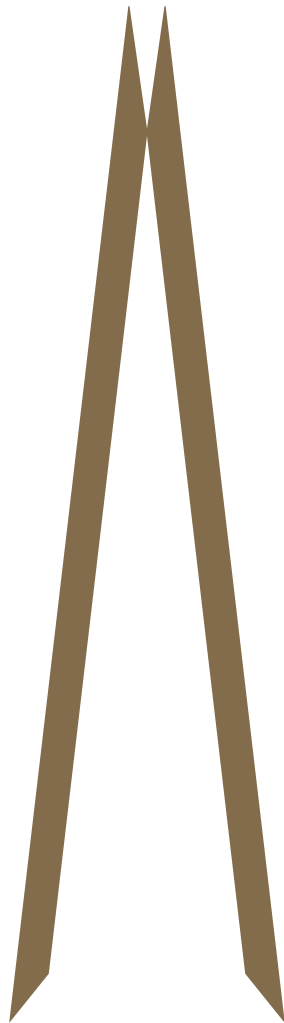




aqua shard



SKYLINE LUNCH MENU

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

Add wine pairing | **+£39pp**

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 dulse 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