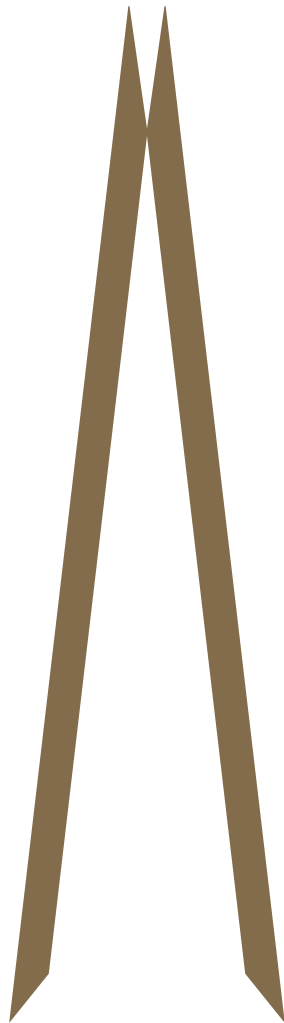




aqua shard



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

Tenderstem Broccoli

Seaweed emulsion

£12

Cauliflower Cheese

Mature cheddar

£12

Loaded Fries

Parmesan & roasted red pepper sauce

£14

Heritage Carrots

Orange gel, savoury granola, coriander

£10

Baby Gem Caesar Salad (2 pcs)

Parmesan, crispy chicken skin, croutons

£9

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