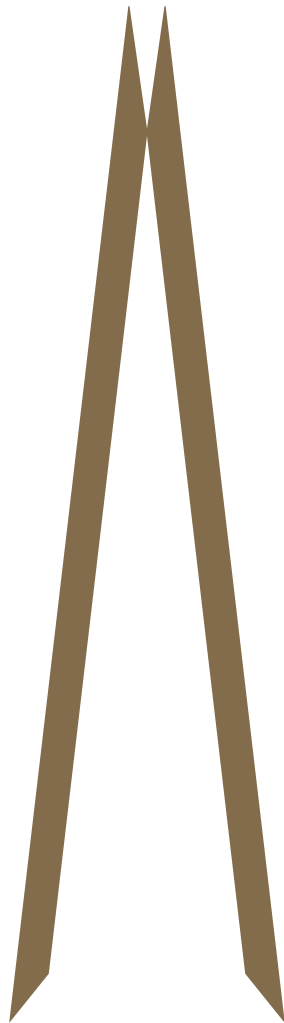




aqua shard



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*✓ **Burrata & Honey Balsamic Fig**

Sunflower seed pesto, honey glazed fig, datterino tomatoes & marjoram

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, mushroom ketchup, served with toasted Stout bread

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**, Colombard, 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 Fillet of Sea Bream

Quinoa, tomato, basil tapenade, tender cockles & sauce vierge

Wild Cornish Sea Bass

Roasted violet artichoke & courgettes, yellow courgette purée, black olive crumb, sauce vierge

+£20 supplement

Grilled English Corn-fed Chicken

Braised cabbage purée, tender bok choy & crispy chicken skin

Merrifield Farm Duck Breast

Blackberries, celeriac purée, rainbow chard & orange glazed chicory

+£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