

SUNDAY EVENING MENU

5:30pm - 9pm

Three-course | £70pp

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 and any of our dishes may contain traces of allergens. Our menus are sample menus and 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

aquashard

FOR THE TABLE

Green Olives | £6.5

Artisan Sourdough & Ampersand Cultured Butter | £7.5

STARTERS please select one

Velouté of English Asparagus Pickled quail egg, smoked bacon, pickled mushroom

Vg Salt Baked Beetroot Salad

Pickled candy beetroot, William pear, crisp walnuts, crematta, basil pesto

Cotswolds White Chicken Terrine

Poached & confit chicken, Paris brown mushroom, pickled onion purée, crisp chicken skin

MAINS please select one

v Wild Garlic Spelt Risotto

Morel mushroom, -8 beer vinegar gel, black garlic | *vegan option available* Add truffle +£12

Roasted Fillet Sea Bream Spiced tomato orzo risotto, basil tapenade

Roasted Rump of Hereford Beef

Heritage carrot, parsnips, spring greens, dripping roast potatoes, Yorkshire pudding, red wine sauce

S I D E S

Mash Potato£9Chive butter

Bitter Leaf Salad | £9 Cherry dressing

Truffle & Parmesan Fries | £12

Butter Poached Heritage Carrots | £9 *Star anise, tarragon*

Creamed Green Beans | £9 *Whole grain mustard*

Cauliflower Gratin | £10

DESSERTS please select one

Chocolate Dome *Guanaja 70%, feuilletine, Amarena*

Yuzu Posset Strawberry sorbet, vanilla shortbread, white chocolate cream

Passionfruit Meringue Tart Peppermint, yoghurt & passionfruit sorbet Artisan Cheese (£8 supplement) Gorwydd Caerphilly – Cow's Milk, Somerset Dorstone – Ash-Coated Goat's Milk, Herefordshire Wynslade – Cow's Milk, Hampshire Colston Bassett Stilton – Cow's Milk, Nottinghamshire