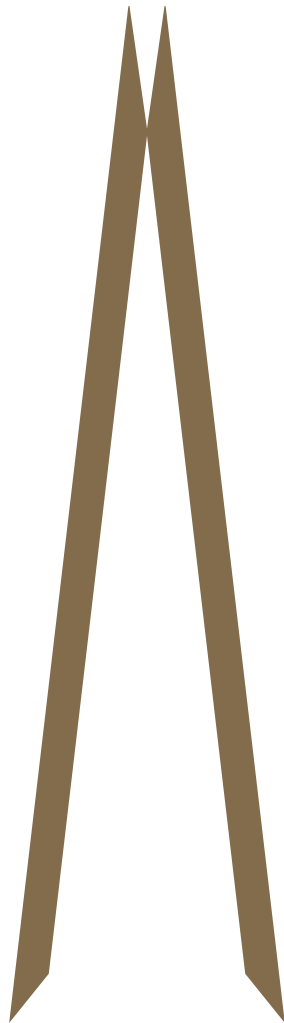


aqua shard



SUNSET ROAST MENU

5pm - 9pm

Three-course | **£65pp** | Add wine pairing | **+£35pp**

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

SUNSET ROAST MENU

Three-course | £65pp | Add wine pairing | £35pp

FOR THE TABLE

| | | | |
|--------------|------|---|----|
| Green Olives | £6.5 | Artisan Sourdough & Ampersand Cultured Butter | £8 |
|--------------|------|---|----|

STARTERS choose one

✓ **Salt Baked Beetroot Salad**
Pickled candy beetroot, apricot, pinenut, crematta, basil pesto

Cured Blow Torched Cornish Mackerel
Pink Fir potato, pickled apple & cucumber, sorrel, herring roe caviar dressing

Cotswolds White Chicken Terrine
Poached, confit, smoked chicken, Paris brown mushroom, pickled onion purée, crisp chicken skin

Wine Pairing choose one

La Cadence Blanc, Colombar, Languedoc, France 2023
Lágrimas Rosé, Bodegas Obergo, Spain 2023
Rioja Valdegarú, La Rioja Alavesa, Spain 2021

ROASTS choose one

✓ **Nut Roast**
Heritage carrots, parsnips, spring greens, roast potatoes, Yorkshire pudding, vegetable gravy

Roasted Sea Bream
Orzo, basil tapenade, sauce vierge

Roasted Breast of Suffolk Corn-fed Chicken
Heritage carrots, parsnips, spring greens, roast potatoes, Yorkshire pudding, bread sauce, gravy

Roasted Leg of Cornish Lamb
Heritage carrots, parsnips, spring greens, roast potatoes, Yorkshire pudding, salsa verde, gravy

Roasted Rump of Hereford Beef
Heritage carrots, parsnips, spring greens, dripping roast potatoes, Yorkshire pudding, horseradish cream, red wine sauce

Wine Pairing choose one

Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand 2023
Lágrimas Rosé, Bodegas Obergo, Spain 2023
Malbec, Las Terrazas, Mendoza, Argentina 2022

SIDES

Seasonal Greens £9
Sugar snaps, garden peas, mange tout, soft herb emulsion

Tomato & Quinoa Salad £9
New season tomatoes, baby cucumber, soft herbs, red pepper purée

Mash Potato £9
Chive butter

Watercress & Marinated Courgette Salad £9
Chilli & pomelo dressing

Heritage Carrots £9
Orange gel, savoury granola, coriander

DESSERTS choose one

Chocolate Banana Mousse
Guanaja, miso caramel, banana

Yuzu Posset
Blueberry sorbet, shortbread, white chocolate

Passionfruit Meringue Tart
Peppermint, yoghurt & passionfruit sorbet

Artisan Cheese (£8 supplement)

Wine Pairing choose one

Côteaux du Layon St Aubin, D. Barres Loire, France 2022
Tawny Port 10 yo, Delaforce Port, Real Companhia Velha, Portugal