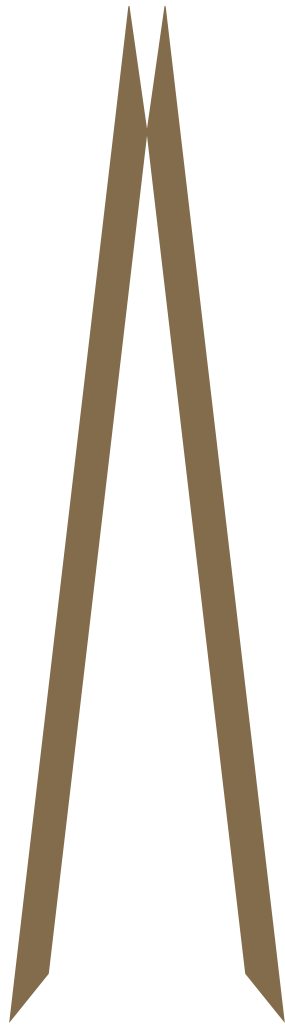


aqua shard



SUNDAY ROAST DINNER MENU

5pm - 9pm

Three-course | **£65**pp | Add wine pairing | **+£39**pp

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

ROAST DINNER MENU

£65pp Three-course set menu | Add wine pairing | £39pp

FOR THE TABLE

Fermented Lentil, Heritage Grain Artisan Sourdough & Ampersand Cultured Butter £8.50

Nocellara Olives £6.5

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

Isle of Wight Tomato Gazpacho
Datterino & Brad's atomic grape tomatoes, green olive, pickled cucumber

Cotswold White Chicken Terrine
Confit thigh, smoked & poached breast, pickled trompette mushrooms, black garlic emulsion, served with sourdough toast

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

✓ Roasted Lincolnshire Celeriac
A salt-baked Lincolnshire celeriac glazed in black garlic with Yorkshire pudding, roast potatoes, seasonal vegetables & red wine vegetable gravy

Roasted Chalk Stream Trout
Cured in beetroot, new season turnips, Granny Smith apple & forage sea vegetables

Roasted Rump of Beef
with Yorkshire pudding, roast potatoes, seasonal vegetables, horseradish cream & red wine sauce

Roasted Corn-fed Chicken
Succulent IPA brined corn-fed chicken with silky Jerusalem artichoke purée, with Yorkshire pudding, roast potatoes, seasonal vegetables & roasting juices

Roasted Leg of Cornish Lamb
with Yorkshire pudding, roast potatoes, seasonal vegetables, mint salsa verde & lamb gravy

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 dulce butter

Cauliflower Cheese £12
Horseradish, mature cheddar

New Season Jersey Royal Potatoes £10
Garlic & herb butter

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

Tuma Yellow Chocolate Mousse
Banana & spiced rum centre, miso caramel, banana sorbet

Caramel Custard Tart
Buttery pastry with velvet caramel custard, crème fraîche, sugar-bacon tuile & salted blackcurrant

Artisan Cheese
A handpicked selection of artisan British & Irish cheeses, served with dates, truffle honey & biscuits +£11 supplement

Wine Pairing choose one

- 2023 Tokaji Late Harvest, Mylitta Dobogo, Hungary
- Tawny Port 10 yo, Delaforce Port, Real Companhia Velha, Portugal