

ROAST DINNER MENU

5 - 9pm | Two-course £49pp

FOR THE TABLE

Sourdough & Ampersand Cultured Butter | 8.5

Nocellara Olives | 6.5

STARTERS

choose one

✓ Burrata & Honey Balsamic Fig

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

✓ Jerusalem Artichoke Velouté

Black truffle, crisp crones & hazelnut oil

Scottish Salmon

Smoked salmon with crisp shallots, capers & salty fingers, classic sauce Gribiche

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

MAINS

choose one

✓ Sweetcorn & Mushroom Spelt Risotto

Black garlic, salted corn butter

✓ Roasted Lincolnshire Celeriac

Yorkshire pudding, roast potatoes, seasonal vegetables & red wine vegetable gravy

Roasted Fillet of Sea Bream

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

Roasted Rump of Beef

Yorkshire pudding, roast potatoes, seasonal vegetables, horseradish cream & red wine sauce

Roasted English Corn-fed Chicken

Yorkshire pudding, roast potatoes, seasonal vegetables & roasting juices

Roasted Leg of Cornish Lamb

Yorkshire pudding, roast potatoes, seasonal vegetables, mint salsa verde & lamb gravy

SIDES

Heritage Carrots | 10

Orange gel, savoury granola, coriander

Cauliflower Cheese | 13

Mature cheddar

Tenderstem Broccoli | 12

Seaweed emulsion

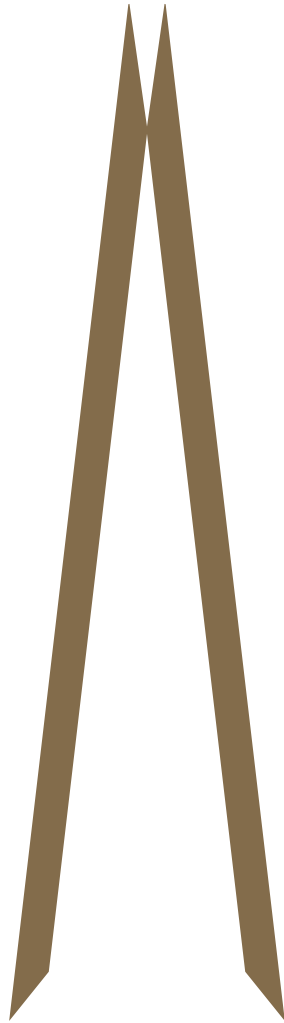
Baby Gem Caesar Salad (2 pcs) | 9

Parmesan, crispy chicken skin, croutons

Fries | 9

Truffle Mac & Cheese | 13

aqua shard



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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