

SUNDAY ROAST MENU

12pm - 3.30pm | £65pp Three-course set menu | Add wine pairing | £39pp

FOR THE TABLE

Fermented Lentil, Heritage Grain Artisan Sourdough & Ampersand Cultured Butter £8.5

Nocellara Olives £6.5

COLD LARDER 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

Gravadlax of Scottish Salmon
Lightly cured salmon with crisp shallots, capers & salty fingers, classic sauce Gribiche

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**, Colombar, Languedoc, France
2025 **Lágrimas Rosé**, Bodegas Obergo, Spain
2022 **Rioja Valdegarú**, La Rioja Alavesa, Spain

MAINS choose one

~ ROASTS ~

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

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

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

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

✓ **Sweetcorn & Mushroom Spelt Risotto**
Black garlic, salted corn butter

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

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

aqua shard

BRUNCH BEVERAGE SELECTIONS

COCKTAILS

AQUA BELLINI	£15	THE SOHO VELVET	£19
Peach liqueur, apricot brandy, peach purée, topped with fizz		Ketel One vodka, Karminia sweet vermouth, chocolate glaze, Cadello, Caffee borghetti, cherry foam	
FRUITY LIGHT CRISP		SMOOTH CREAMY WITH INTENSE CHOCOLATE NOTE	
PENNY LANE PUNCH	£19.5	GIRL IN THE GLASS	£18
Beluga Noble vodka, passion fruit wine, Muyu Vetiver Gris, St.Germain Elderflower liqueur, Noilly Prat dry		Hama Rum, KAY sake, Umeshu plum sake, DOM Benedictine liqueur, dragon fruit & lychee blend	
VIBRANT FRAGRANT AROMATIC		EXOTIC FRUITY FOR TROPICAL EXPLORERS	
THE BIRD OF SICHUAN	£19.5	THE WINDSOR WHISPER	£20
Casamigos blanco tequila, Casamigos mezcal, Italicus Bergamotto liqueur, Sichuan infusion, agave, fresh grapefruit juice		Tanqueray gin, sparkling wine, hibiscus & raspberry cordial, rose, fresh grapefruit juice, lemon foam	
REFRESHING CITRUSY WITH ZINGY SENSATION		FRUITY FLORAL WITH A SILKY FINISH	

MOCKTAILS

FREDDIE'S LOVE	£12	GOLDEN HIND	£12
Everleaf Mountain, Wild Idol sparkling wine, rose, hibiscus & raspberry cordial, fresh grapefruit juice		Abstinence Cape Agave, lime juice, agave syrup, Sichuan pepper cordial, Fever-Tree Indian tonic, grapefruit juice	
FRUITY FLORAL SILKY FINISH		REFRESHING CITRUSY ZINGY SENSATION	
COOK'S COMPASS	£12	NAVIGATOR'S ELIXIR	£12
Abstinence Cape Citrus, pineapple syrup, dragon fruit & lychee blend		Tanqueray 0%, lime & basil cordial, lime juice	
EXOTIC FRUITY FOR TROPICAL EXPLORERS		ZESTY HERBACEOUS FRAGRANT	

BEERS

MEANTIME LONDON LAGER	£10.5	CURIOUS APPLE CIDER	£10.5
MEANTIME LONDON PALE ALE	£10.5	PERONI LIBERA (non-alcoholic)	£9

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