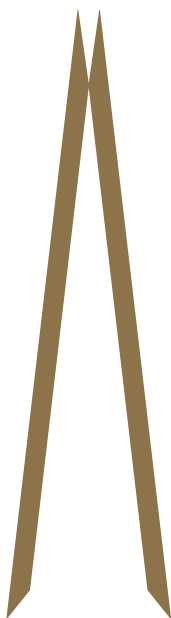


aqua shard



TASTE THE SEASON

Two-course | **£35** pp | Three-course | **£45** pp

Available Monday to Friday

12pm - 2.30pm

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

TASTE THE SEASON

Two-course | **£35** pp | Three-course | **£45** pp

STARTERS *please select one*

Vg **Salt Baked Beetroot Salad**

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

Velouté of English Asparagus

Pickled quail egg, smoked bacon, pickled mushroom

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

Roasted & pickled cauliflower, sea vegetables, smoked butter sauce

Roasted Corn-fed Chicken

Confit leg, savoy cabbage, bacon, Pommery mustard & herb velouté

Wine Pairing

2023 Pinot Gris, Bolney Wine Estate, West Sussex, England

SIDES

Mash Potato | £9

Chive butter | v

Creamed Green Beans | £9

Whole grain mustard

Truffle & Parmesan Fries | £12

Bitter Leaf Salad | £9

Cherry dressing

Butter Poached Heritage

Carrots | £9

Star anise, tarragon

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