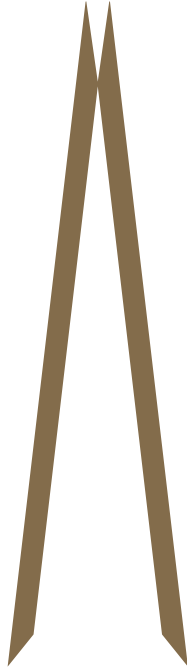


# aqua shard



## TASTE THE SEASON

Two-course & wine pairing | from **£39pp**

*(Supplements apply to certain dishes)*

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 & 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

## TASTE THE SEASON

Two-course & wine pairing | from **£39pp**

### STARTERS *choose one*

#### ✓ Salt-baked Beetroot Salad

*Earthy beetroot with truffled goat's curd, fig & orange with crisp sourdough. Vegan option available*

#### ✓ Butternut Squash Velouté

*Silky squash with roasted pumpkin, pickled mushrooms & a light saffron jelly*

#### Cotswold White Chicken Terrine

*A rustic terrine of Cotswolds chicken & mushrooms, enriched with black garlic & topped with crisp chicken skin for depth & texture, served with sourdough toast*

#### *Wine Pairing* *choose one*

2024 **La Cadence Blanc**, Colombar, Languedoc, France 100ml

2024 **La Cadence Rouge**, Carignan, Languedoc, France 100ml

### MAINS *choose one*

#### ✓ Truffle & Cep Spelt Risotto

*Creamy spelt folded with wild mushrooms, deepened with black garlic*

#### Roasted Sea Bream

*Crisp-skinned sea bream with grilled pepper in a light cuttlefish & potato broth*

#### Irish Braised Beef Cheek +£10 supplement

*Braised beef cheek with pomme purée, bacon, kale, & red wine sauce*

#### *Wine Pairing* *choose one*

2024 **Riesling, German Job**, Meinert Wines, Coastal Region, South Africa 100ml

2022 **Rioja Valdegarú**, La Rioja Alavesa, Spain 100ml

### SIDES

#### Creamed Green Beans

£9

*Wholegrain mustard*

#### Heritage Carrots

£9

*Orange gel, savoury granola, coriander*

#### Cauliflower Cheese

£12

*Horseradish, mature cheddar*

#### Baby Gem Caesar Salad (2 pcs)

£9

*Parmesan, crisp chicken skin, croutons*

#### Mashed Potatoes

£9

*Chive butter*

#### Loaded Fries

£12

*Parmesan & roasted red pepper sauce*

### DESSERTS

#### Caramel Custard Tart

£10

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

#### Chocolate Banana Mousse

£10

*Rich Guanaja chocolate with miso caramel & banana*

#### Yuzu Posset

£10

*Bright citrus set cream with blueberry sorbet & white-chocolate vanilla shortbread*