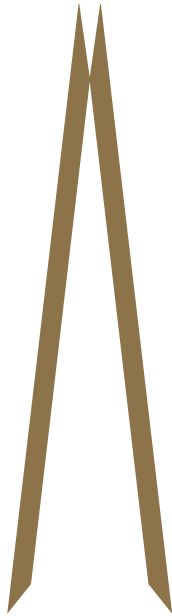


aqua shard



TASTE THE SEASON

Available Monday to Friday

12pm - 2.30pm

Two-course & wine pairing | **£45** 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 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

F O R T H E T A B L E

Green Olives | £6.5

Artisan Sourdough & Ampersand Cultured Butter | £7.5

S T A R T E R

Velouté of English Asparagus

Pickled quail egg, smoked bacon, pickled mushroom

M A I N

Roasted Fillet of Bream

Cauliflower fondant, wild garlic, smoked butter sauce

Wine Pairing

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

S I D E S

Creamed Green Beans | £9

Whole grain mustard

Butter Poached Heritage

Carrots | £9

Star anise, tarragon

Mash Potato | £9

Chive butter | v

Bitter Leaf Salad | £9

Cherry dressing

Truffle & Parmesan

Fries | £12

D E S S E R T

Ask your server for available options

(£10 supplement)