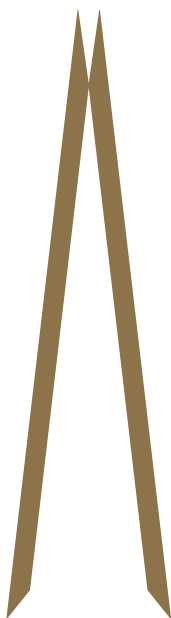


# aqua shard



## TASTE THE SEASON

Two-course | **£39** pp | Three-course | **£49** 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 | £39 pp | Three-course | £49 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*