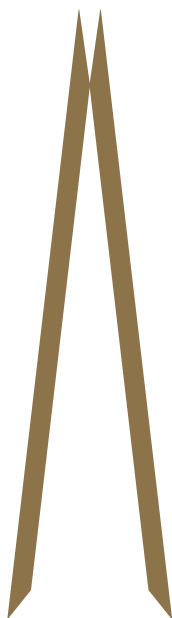


aqua shard



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 choose 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 choose 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

Grilled English Corn-fed Chicken

Marinated with red pepper, chilli & garlic, grilled Hispi cabbage, yoghurt dressing

Wine Pairing

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

+£10 pp

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 choose one

Chocolate Dome

Guanaja 70%, feuilletine, Amarena

Yuzu Posset

Blueberry sorbet, shortbread, white chocolate

Passionfruit Meringue Tart

Peppermint, yoghurt & passionfruit sorbet