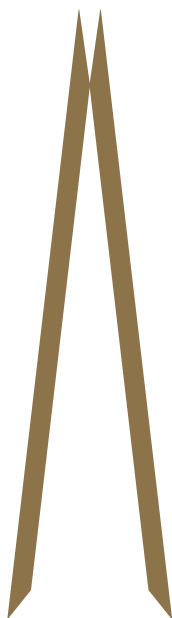


aqua shard



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 | £39pp | Three-course | £49pp

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 Sweetcorn & Mushroom Spelt Risotto
Grilled sweetcorn & maitake mushroom, black garlic, salted corn butter
Add truffle +£12

Roasted Sea Bream
Orzo tomato risotto, anchovy, basil tapenade

Grilled English Corn-fed Chicken
Marinated with red pepper, chilli & garlic, grilled Hispi cabbage, yoghurt dressing

Wine Pairing

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

+£10 pp

SIDES

Mash Potato
Chive butter | v

£9 **Bitter Leaf Salad**
Cherry dressing

£9

Creamed Green Beans
Whole grain mustard

£9 **Butter Poached
Heritage Carrots**

£9

Truffle & Parmesan Fries

£12 *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