aquashard



TASTE THE SEASON

Two-course | £39pp | Three-course | £49pp Available Monday to Friday | 12pm - 2.30pm

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STARTERS choose one

Vg Salt Baked Beetroot Salad

Pickled candy beetroot, apricot, pinenut, crematta, basil pesto

Isle of Wight Tomato Gazpacho

Datterino & Brad's Atomic Grape tomatoes, green olive, roasted red pepper

Cotswolds White Chicken Terrine

Poached & confit chicken, Paris brown mushroom, pickled onion purée, crisp chicken skin

M A I N S choose one

V Sweetcorn & Mushroom Spelt Risotto

Summer truffle, grilled sweetcorn, Maitake mushroom, black garlic, salted corn butter

Roasted Sea Bream

Orzo, basil tapenade, sauce vierge

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

4£10 pp

SIDES

Watercress & Marinated **Seasonal Greens** £9 Sugar snaps, garden peas, mange tout, Courgette Salad soft herb emulsion

Chilli & pomelo dressing

Orange gel, savoury granola, coriander

Mashed Potatoes

Chive butter | v

£9 **Heritage Carrots** £9

£9

Truffle & Parmesan Fries £12

DESSERTS change one

Chocolate Banana Mousse

Guanaja, miso caramel, banana

Yuzu Posset

Blueberry sorbet, shortbread, white chocolate

Passionfruit Meringue Tart

Peppermint, voghurt & passionfruit sorbet