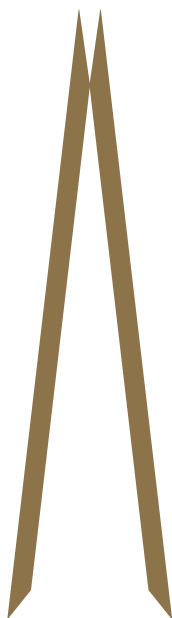


aqua shard



TASTE THE SEASON

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

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
Beetroot with apricot, pine nut, crematta, and basil pesto

V Butternut Squash Velouté
Smooth squash with pickled mushrooms and saffron jelly

Cotswolds White Chicken Terrine
Chicken terrine with mushroom, black garlic, and crisp chicken skin

MAINS choose one

V Sweetcorn & Mushroom Spelt Risotto
Spelt risotto with grilled sweetcorn, wild mushrooms, black garlic, and truffle (can be made vegan)

Roasted Sea Bream
Sea bream with orzo, basil tapenade, and sauce vierge

Irish Braised Beef Cheek
Braised beef cheek with pomme purée, bacon, kale, and red wine sauce

Wine Pairing

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

+£10 pp

SIDES

V Seasonal Greens
Sugar snaps, garden peas, mange tout, soft herb emulsion

£9

V Watercress & Marinated Courgette Salad
Chilli & pomelo dressing

£9

V Mashed Potatoes
Chive butter | v

£9

V Heritage Carrots
Orange gel, savoury granola, coriander

£9

Truffle & Parmesan Fries £12

DESSERTS choose one

Chocolate Banana Mousse
Deep Guanaja chocolate with miso caramel and banana

Yuzu Posset
Bright yuzu with blueberry sorbet, shortbread, and white chocolate

Passionfruit Meringue Tart
Crisp tart with peppermint, yoghurt, and passionfruit sorbet