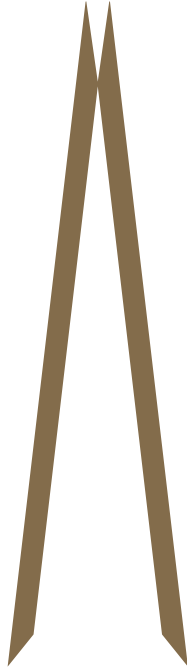


aqua shard



TASTE THE SEASON

Two-course & a glass of wine | from **£39pp** (supplements apply)

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 & any of our dishes may contain traces of allergens.

Our menus are sample menus & 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 & a glass of wine | from **£39**pp (supplements apply)Wine choose one2024 **La Cadence Blanc**, Colombar, Languedoc, France (125ml)2024 **Rioja Valdegarú**, La Rioja Alavesa, Spain (125ml)STARTERS choose one✓ **Royal Oak Farm Salt-baked Beetroot Salad***Pickled candy beetroot, William pear, crisp walnuts, English whipped goat's curd & wild herb pesto. Vegan option available*✓ **Isle of Wight Tomato Gazpacho***Datterino & Brad's Atomic Grape tomatoes, green olive, pickled cucumber***Cotswold White Chicken Terrine***Confit thigh, smoked & poached breast, pickled trompette mushrooms, black garlic emulsion, served with sourdough toast*MAINS choose one✓ **Sweetcorn & Mushroom Spelt Risotto***Black garlic, salted corn butter***Roasted Chalk Stream Trout***Cured in beetroot, new season turnips, Granny Smith apple & forage sea vegetables***Roasted Corn-fed Chicken***Succulent IPA brined corn-fed chicken with silky Jerusalem artichoke purée, chicken fat confit onions & roasting juices*

SIDES

Steamed English Asparagus

£12

*Irish dulse butter***Heritage Carrots**

£10

*Orange gel, savoury granola, coriander***Cauliflower Cheese**

£12

*Horseradish, mature cheddar***Baby Gem Caesar Salad (2 pcs)**

£9

*Parmesan, crispy chicken skin, croutons***New Season Jersey Royal Potatoes**

£10

*Garlic & herb butter***Loaded Fries**

£14

Parmesan & roasted red pepper sauce

DESSERTS

Yuzu Posset

£12

*Bright citrus set cream with blueberry & white chocolate, vanilla shortbread***Tuma Yellow Chocolate Mousse**

£12

*Banana & spiced rum centre, miso caramel, banana sorbet***Caramel Custard Tart**

£12

Buttery pastry with velvet caramel custard, crème fraîche, sugar-bacon tuile & salted blackcurrant