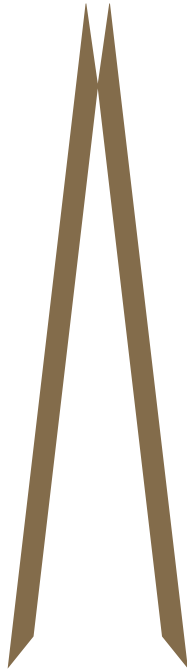


aqua shard



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 **£39pp** (supplements apply)

Wine choose one

2025 **La Cadence Blanc**, Colombard, Languedoc, France (125ml)

2022 **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

Tenderstem Broccoli

£12

Seaweed emulsion

Cauliflower Cheese

£12

Mature cheddar

New Season Jersey Royal Potatoes

£10

Garlic & herb butter

Heritage Carrots

£10

Orange gel, savoury granola, coriander

Baby Gem Caesar Salad (2 pcs)

£9

Parmesan, crispy chicken skin, croutons

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