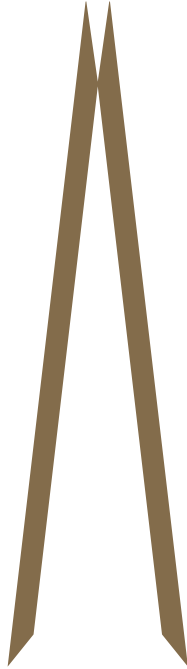


aqua shard



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 one

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

2022 **Rioja Valdegarú**, La Rioja Alavesa, Spain (125ml)

STARTERS choose one

V **Burrata & Honey Balsamic Fig**

Sunflower seed pesto, honey glazed fig, datterino tomatoes & marjoram

V **Jerusalem Artichoke Velouté**

Black truffle, crisp crones & hazelnut oil

Cotswold White Chicken Terrine

Confit thigh, smoked & poached breast, pickled trompette mushrooms, mushroom ketchup, served with toasted Stout bread

MAINS choose one

V **Sweetcorn & Mushroom Spelt Risotto**

Black garlic, salted corn butter

Roasted Fillet of Sea Bream

Quinoa, tomato, basil tapenade, tender cockles & sauce vierge

Grilled English Corn-fed Chicken

Braised cabbage purée, tender bok choy & crispy chicken skin

SIDES

Tenderstem Broccoli

Seaweed emulsion

£12

Heritage Carrots

Orange gel, savoury granola, coriander

£10

Cauliflower Cheese

Mature cheddar

£12

Baby Gem Caesar Salad (2 pcs)

Parmesan, crispy chicken skin, croutons

£9

Mashed Potatoes

Chive

£10

Loaded Fries

Parmesan & roasted red pepper sauce

£14

DESSERTS

Yuzu Posset

Bright citrus set cream with blueberry & white chocolate, vanilla shortbread

£12

Tuma Yellow Chocolate Mousse

Banana & spiced rum centre, miso caramel, banana sorbet

£12

Caramel Custard Tart

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

£12