# aquashard



Two-course & a glass of wine

Pinot Noir; Bolney Wine Estate, West Sussex, 2022

## STARTER

# **Scottish Venison Carpaccio**

Fine beans, sour cherry, pissenlit, 82% dark chocolate jelly

#### MAIN

## **Roasted Guinea Fowl**

Confit leg rillettes, cavolo nero, garlic purée, jus gras

#### DESSERT

## Ask your server for available options

(£10 supplement)

50 per person

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 - vegan yf - gluten free