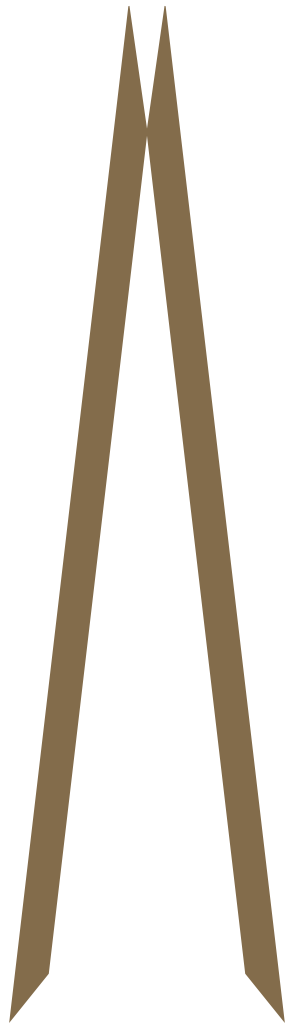


# aqua shard



## SKYLINE LUNCH MENU

Window table | Three-course | Glass of Bolney Classic Cuvée Brut | **£85pp**

Add wine pairing | **+£35pp**

*minimum 2 people*

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

## FOR THE TABLE

### Artisan Sourdough & Ampersand Cultured Butter

## STARTERS choose one

#### ✓ Salt-baked Beetroot Salad

Earthy beetroot with truffled goat's curd, fig & orange  
with crisp sourdough. Vegan option available

#### Grilled Marinated Octopus

Grilled & tender with artichoke, fennel & a sunny  
orange sauce vierge

(£10 supplement)

#### Poached Portland Cock Crab

Hand-picked Portland crab, paired with pineapple & lime, with  
hints of chilli, ginger, & a fragrant crab jelly

(£10 supplement)

#### Cotswolds White Chicken Terrine

A rustic terrine of Cotswolds chicken & mushrooms, with black  
garlic & crisp chicken skin for depth & texture

#### Carpaccio of Irish Beef

Thin slices of Irish beef with rocket & preserved tomato, finished  
with Parmesan & a rich beef essence

#### Wine Pairing choose one

2024 **La Cadence Blanc**, Colombard, Languedoc, France

2024 **Lágrimas Rosé**, Bodegas Obergo, Spain

2022 **Rioja Valdegarú**, La Rioja Alavesa, Spain

## MAINS choose one

#### ✓ Truffle & Cep Spelt Risotto

Creamy spelt folded with wild mushrooms, deepened  
with black garlic & winter truffle

#### Poached Cornish Cod

Delicate cod with roasted & pickled cauliflower, finished  
with an English sparkling wine velouté

Add Oscietra caviar +£15

#### Wild Halibut

Roasted halibut with grilled leek & potato in a lightly spiced  
seafood velouté of cuttlefish & octopus

(£15 supplement)

#### Merrifield Farm Duck Breast

Duck breast from Merrifield Farm, paired with cherries &  
almonds, with rainbow chard & a sour cherry sauce

(£12 supplement)

#### Irish Braised Beef Cheek

Braised beef cheek with pomme purée, bacon, kale, & red  
wine sauce

#### Venison Fillet

Lean venison brushed with juniper & coffee, with braised  
shoulder & kalettes, brightened by cranberry gel. Grand  
veneur sauce

(£15 supplement)

#### Herefordshire Dry Aged Beef Fillet

A tender fillet of dry-aged Herefordshire beef, with artichoke  
purée, spinach, pickled shallot, & a rich red wine sauce

(£25 supplement)

Add truffle +£12

#### Wine Pairing choose one

2024 **Cloudy Bay**, Sauvignon Blanc, Marlborough, New Zealand

2024 **Lágrimas Rosé**, Bodegas Obergo, Spain

2023 **Malbec**, Las Terrazas, Mendoza, Argentina

## SIDES

#### Creamed Green Beans

Wholegrain mustard

£9

#### Mashed Potatoes

Chive butter

£9

#### Aged Parmesan & Red Pepper Fries

£12

#### Heritage Carrots

Orange gel, savoury granola, coriander

£9

#### Baby Gem Caesar Salad (2 pcs)

Parmesan, crisp chicken skin, croutons

£9

## DESSERTS choose one

#### Caramel Custard Tart

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

#### Yuzu Posset

Bright citrus set cream with blueberry sorbet & white-chocolate  
vanilla shortbread

#### Chocolate Banana Mousse

Rich Guanaja chocolate with miso caramel & banana

#### Artisan Cheese

A curated selection of artisan cheeses

(£8 supplement)

#### Wine Pairing choose one

2024 **Côteaux du Layon St Aubin**, D. Barres Loire, France

Tawny Port 10 yo, Delaforce Port, Real Companhia Velha, Portugal