

# SUNDAY ROAST MENU

12pm - 3.30pm | £65pp Three-course set menu | Add wine pairing | £35pp

## FOR THE TABLE

<b>Green Olives</b>	£6.5	<b>Artisan Sourdough &amp; Ampersand Cultured Butter</b>	£8
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## STARTERS choose one

- ✓ **Salt-baked Beetroot Salad**  
*Earthy beetroot with truffled goat's curd, fig & orange with crisp sourdough. Vegan option available*
- ✓ **Butternut Squash Velouté**  
*Silky squash with roasted pumpkin, pickled mushrooms & a light saffron jelly*
- Cotswolds White Chicken Terrine**  
*Pressed chicken with mushrooms & black garlic, finished with crisp chicken skin*

**Gravadlax of Chalk Stream Trout**  
*Lightly cured trout with crisp shallots, capers & salty fingers, classic sauce Gribiche*

**Irish Beef Carpaccio**  
*Paper-thin beef with preserved tomato, rocket & aged Parmesan, lifted with beef essence*

### Wine Pairing choose one

- 2024 **La Cadence Blanc**, Colombar, Languedoc, France
- 2024 **Lágrimas Rosé**, Bodegas Obergó, Spain
- 2022 **Rioja Valdegarú**, La Rioja Alavesa, Spain

## MAINS choose one

### ~ ROASTS ~

- ✓ **Nut Roast**  
*A hearty nut roast with roast potatoes, seasonal vegetables, Yorkshire pudding, & vegetable gravy*
- Roasted Rump of Hereford Beef**  
*Classic roast beef with dripping potatoes, Yorkshire pudding, horseradish cream, & red wine sauce*
- Roasted Breast of Suffolk Corn-fed Chicken**  
*With roast potatoes, heritage vegetables, Yorkshire pudding, bread sauce, & gravy*
- Honey Roasted Pork Ribeye**  
*Roast potatoes, Yorkshire pudding, seasonal vegetables, cider & apple sauce*

✓ **Truffle & Cep Spelt Risotto**  
*Creamy spelt folded with wild mushrooms, deepened with black garlic & winter truffle*

**Roasted Sea Bream**  
*Crisp-skinned sea bream with grilled pepper in a light cuttlefish & potato broth*

### Wine Pairing choose one

- 2024 **Cloudy Bay**, Sauvignon Blanc, Marlborough, New Zealand
- 2024 **Lágrimas Rosé**, Bodegas Obergó, Spain
- 2023 **Malbec**, Las Terrazas, Mendoza, Argentina

## SIDES

<b>Creamed Green Beans</b> <i>Wholegrain mustard</i>	£9	<b>Heritage Carrots</b> <i>Orange gel, savoury granola, coriander</i>	£9
<b>Cauliflower Cheese</b> <i>Horseradish, mature cheddar</i>	£12	<b>Baby Gem Caesar Salad (2 pcs)</b> <i>Parmesan, crisp chicken skin, croutons</i>	£9
<b>Mashed Potatoes</b> <i>Chive butter</i>	£9	<b>Aged Parmesan &amp; Red Pepper Fries</b>	£12

## 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*

### Wine Pairing choose one

- 2024 **Côteaux du Layon St Aubin**, D. Barres Loire, France
- Tawny Port 10 yo**, Delaforce Port, Real Companhia Velha, Portugal

# aqua shard

## BRUNCH BEVERAGE SELECTIONS

### COCKTAILS

<b>AQUA BELLINI</b>	£15	<b>THE SOHO VELVET</b>	£19
Peach liqueur, apricot brandy, peach purée, topped with fizz		Grey Goose vodka, Chocolate glaze, Cadello, Martini	
FRUITY   LIGHT   CRISP		Rubino Speciale, Brunette cold brew coffee, cherry foam	
		SMOOTH   CREAMY   WITH INTENSE CHOCOLATE NOTE	
<b>PENNY LANE PUNCH</b>	£19.50	<b>GIRL IN THE GLASS</b>	£18
42 Below vodka, passionfruit wine, Muyu Vetiver Gris,		Bacardi Carta Blanca rum, Bacardi 8 YO rum, KAY sake,	
St.Germain Elderflower liqueur, Noilly Prat dry		Umeshu plum sake, DOM Benedictine liqueur, dragon fruit &	
VIBRANT   FRAGRANT   AROMATIC		lychee blend	
		EXOTIC   FRUITY   FOR TROPICAL EXPLORERS	
<b>THE BIRD OF SICHUAN</b>	£19.50	<b>THE WINDSOR WHISPER</b>	£20
Patron Reposado tequila, Illegal Mezcal, Italicus Bergamotto		Bombay Sapphire gin, Veuve Clicquot Champagne, hibiscus &	
liqueur, Sichuan infusion, agave, fresh grapefruit juice		raspberry cordial, rose, fresh grapefruit juice, lemon foam	
REFRESHING   CITRUSY   WITH ZINGY SENSATION		FRUITY   FLORAL   WITH A SILKY FINISH	

### MOCKTAILS

<b>FREDDIE'S LOVE</b>	£12	<b>GOLDEN HIND</b>	£12
Everleaf Mountain, Wild Idol alcohol free sparkling wine,		Abstinence Cape Spice, lime juice, agave syrup, Sichuan	
rose, hibiscus & raspberry cordial, fresh grapefruit juice		pepper cordial, Fever-Tree Indian tonic, grapefruit juice	
FRUITY   FLORAL   SILKY FINISH		REFRESHING   CITRUSY   ZINGY SENSATION	
<b>COOK'S COMPASS</b>	£12	<b>NAVIGATOR'S ELIXIR</b>	£12
Smiling Wolf non-alcoholic rum, pineapple syrup, dragon		Everleaf Marine, lime & basil cordial, lime juice	
fruit & lychee blend		ZESTY   HERBACEOUS   FRAGRANT	
EXOTIC   FRUITY   FOR TROPICAL EXPLORERS			

### BEERS

<b>MEANTIME LONDON LAGER</b>	£10.5	<b>CURIOUS APPLE CIDER</b>	£10.5
<b>MEANTIME LONDON PALE ALE</b>	£10.5	<b>PERONI LIBERA</b> (non-alcoholic)	£9

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