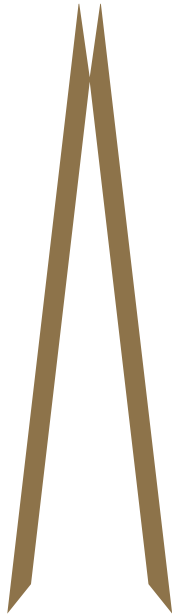


# aqua shard



## TASTE THE SEASON

Available Monday to Friday

12pm - 2.30pm

Two-course & wine pairing | **£35** pp

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* - vegetarian *vg* - vegan

F O R T H E T A B L E

**Green Olives** | £6.5

**Artisan Sourdough & Ampersand Cultured Butter** | £7.5

S T A R T E R

**Velouté of English Asparagus**

*Pickled quail egg, smoked bacon, pickled mushroom*

M A I N

**Roasted Fillet of Bream**

*Cauliflower fondant, wild garlic, smoked butter sauce*

*Wine Pairing*

**2023 Pinot Gris, Bolney Wine Estate, West Sussex, England**

S I D E S

**Creamed Green Beans** | £9

*Whole grain mustard*

**Butter Poached Heritage**

**Carrots** | £9

*Star anise, tarragon*

**Mash Potato** | £9

*Chive butter | v*

**Bitter Leaf Salad** | £9

*Cherry dressing*

**Truffle & Parmesan**

**Fries** | £12

D E S S E R T

**Ask your server for available options**

(£10 supplement)