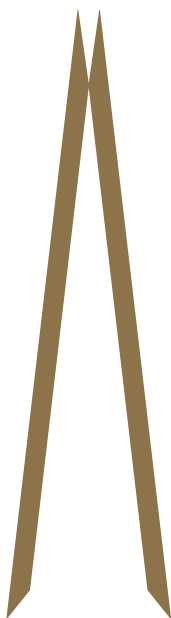


aqua shard



TASTE THE SEASON

Two-course | **£39**pp | Three-course | **£49**pp

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 | £39pp | Three-course | £49pp

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

Cotswold White Chicken Terrine

Pressed chicken with mushrooms & black garlic, finished with crisp chicken skin

MAINS choose one

✓ 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

Irish Braised Beef Cheek

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

Wine Pairing choose one

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

£14/gls

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

£14/gls

SIDES

Creamed Green Beans

£9

Wholegrain mustard

Heritage Carrots

£9

Orange gel, savoury granola, coriander

Cauliflower Cheese

£12

Horseradish, mature cheddar

Baby Gem Caesar Salad (2 pcs)

£9

Parmesan, crisp chicken skin, croutons

Mashed Potatoes

£9

Chive butter

Aged Parmesan &

£12

Red Pepper Fries

DESSERTS choose one

Yuzu Posset

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

Caramel Custard Tart

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

Chocolate Banana Mousse

Rich Guanaja chocolate with miso caramel & banana