aquashard



GAME MENU

Two-course | **50** per person

STARTER

Scottish Venison Carpaccio

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

MAIN

Roasted Guinea Fowl

Confit leg rillettes, horseradish kalettes, garlic purée, jus gras

Paired with a complementary glass of Pinot Noir, Bolney Wine Estate, West Sussex, 2022

DESSERT

Ask your server for available options

(£10 supplement)

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 gf - gluten free