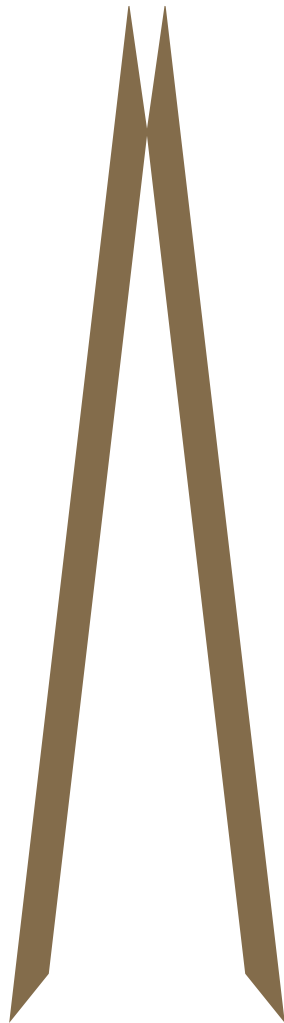


aqua shard



SUNDAY ROAST DINNER MENU

5pm - 9pm

Three-course | **£65**pp | Add wine pairing | **+£39**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 & 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

ROAST DINNER MENU

5pm - 9pm | £65pp Three-course set menu | Add wine pairing | £39pp

FOR THE TABLE

Fermented Lentil, Heritage Grain Artisan Sourdough & Ampersand Cultured Butter	£8.50	Nocellara Olives	£6.5
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STARTERS *choose one*

✓ Burrata & Honey Balsamic Fig <i>Sunflower seed pesto, honey glazed fig, datterino tomatoes & marjoram</i>	Cotswold White Chicken Terrine <i>Confit thigh, smoked & poached breast, pickled trompette mushrooms, mushroom ketchup, served with toasted Stout bread</i>
✓ Jerusalem Artichoke Velouté <i>Black truffle, crisp crones & hazelnut oil</i>	Wine Pairing <i>choose one</i> 2025 La Cadence Blanc, Colombar, Languedoc, France 2025 Lágrimas Rosé, Bodegas Obergo, Spain 2022 Rioja Valdegarú, La Rioja Alavesa, Spain

MAINS *choose one*

✓ Roasted Lincolnshire Celeriac <i>A salt-baked Lincolnshire celeriac glazed in black garlic with Yorkshire pudding, roast potatoes, seasonal vegetables & red wine vegetable gravy</i>	Roasted English Corn-fed Chicken <i>with Yorkshire pudding, roast potatoes & roasting juices</i>
Roasted Fillet of Sea Bream <i>Quinoa, tomato, basil tapenade, tender cockles & sauce vierge</i>	Roasted Leg of Cornish Lamb <i>with Yorkshire pudding, roast potatoes, seasonal vegetables, mint salsa verde & lamb gravy</i>
Roasted Rump of Beef <i>with Yorkshire pudding, roast potatoes, seasonal vegetables, horseradish cream & red wine sauce</i>	Wine Pairing <i>choose one</i> 2025 Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand 2025 Lágrimas Rosé, Bodegas Obergo, Spain 2024 Malbec, Las Terrazas, Mendoza, Argentina

SIDES

Tenderstem Broccoli <i>Seaweed emulsion</i>	£12	Heritage Carrots <i>Orange gel, savoury granola, coriander</i>	£10
Cauliflower Cheese <i>Mature cheddar</i>	£12	Baby Gem Caesar Salad (2 pcs) <i>Parmesan, crispy chicken skin, croutons</i>	£9
Mashed Potatoes <i>Chive</i>	£10		

DESSERTS *choose one*

Yuzu Posset <i>Bright citrus set cream with blueberry & white chocolate, vanilla shortbread</i>	Artisan Cheese <i>A handpicked selection of artisan British & Irish cheeses, served with dates, truffle honey & biscuits +£11 supplement</i>
Tuma Yellow Chocolate Mousse <i>Banana & spiced rum centre, miso caramel, banana sorbet</i>	Wine Pairing <i>choose one</i> 2023 Tokaji Late Harvest, Mylitta Dobogo, Hungary Tawny Port 10 yo, Delaforce Port, Real Companhia Velha, Portugal
Caramel Custard Tart <i>Buttery pastry with velvet caramel custard, crème fraîche, sugar-bacon tuile & salted blackcurrant</i>	