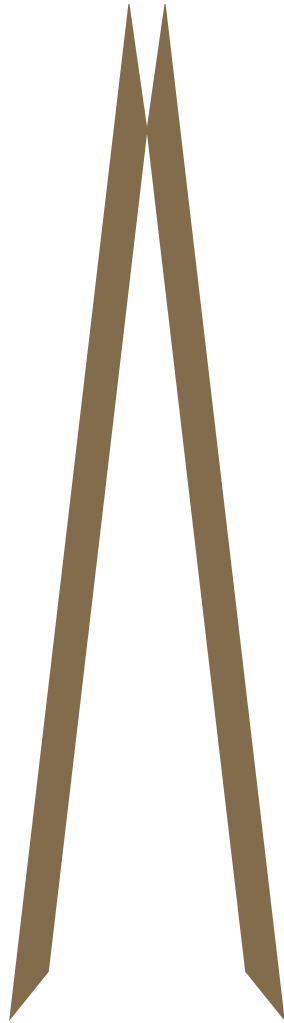


aqua shard



LUNCH SKYLINE

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

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LUNCH SKYLINE MENU

Window table | Three-course | Glass of Bolney Classic Cuvée Brut | **85** per person

Wine-pairing | **25** per person

minimum 2 people

FOR THE TABLE

**Artisan Sourdough &
Ampersand Cultured Butter**

STARTER

Starter Selection Platter

A specially curated platter of our signature starters, selected to offer a variety of flavours & textures perfect for sharing

MAINS

please select one

Pumpkin & Sage Ravioli

Roasted squash, goats cheese cream & crispy sage | v

Seared Cornish Red Mullet

Concassed heritage tomatoes, king prawns, confit shallots, pickled seaweed, piquillo & lovage oil

(£10 supplement)

Wild Halibut

Creamy curried leeks, tempura mussels, confit tomato, charcoal touille

(£15 supplement)

Roasted Cornfed Chicken

Sauté rainbow chard & crispy bacon, butternut squash purée, apricot farce, rosemary jus

Herefordshire Dry Aged Beef Fillet

Horseradish, soft herb & pickled walnut salad, short rib & red wine jus

(£25 supplement)

Wine Pairing please select one

Sauvignon Blanc, Iona, Elgin Highlands, South Africa 2023

Lágrimas Rosé, Bodegas Obergo, Spain 2023

Rioja Valdegarú, La Rioja Alavesa, Spain 2021

SIDES

Broccoli

Kale pesto, toasted almonds | v

9

Tiptoe Farm Potato Mash

Chive butter | v

9

Fennel Salad

Radish, orange, Calamansi Vinaigrette | v

9

Heritage Carrots

Orange glaze, savory granola

9

DESSERT

Dessert Discovery Platter

A selection platter featuring an assortment of our finest desserts, crafted for sharing & designed to offer a sweet, indulgent finale to the Aqua Shard experience

Dessert Wines please select one of the below

Côteaux du Layon St Aubin, D. Barres, Loire, France 2022

Tawny Port 10 yo Delaforce Port, Real Companhia Velha, Portugal