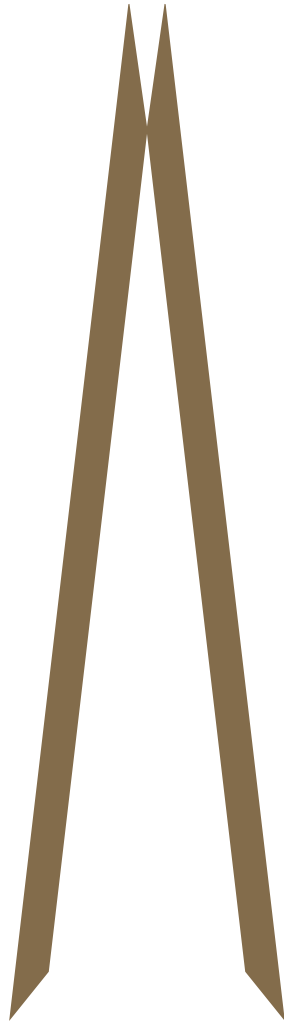


# aqua shard



## LUNCH

Available Monday to Friday | 12pm - 2.30pm

Three-course | **49** pp | Add 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

# aqua shard

## FOR THE TABLE

**Green Olives**  
6.5

**Artisan Sourdough &  
Ampersand Cultured Butter**  
7.5

## STARTERS

*please select one*

**Lincolnshire Celeriac Velouté**  
*Shimeji mushrooms, croutons, truffle butter | v*

**Whisky Cured Salmon**  
*Purple potato salad, gribiche, crispy shallot*

**Cotswolds White Chicken Terrine**  
*Ham Hock, pickled onion purée, crisp chicken skin*

**Hertfordshire Goats Curd &  
Salt Baked Beetroot**  
*Black fig, sourdough crisp, truffle honey*  
(£9 supplement)

**Irish Beef Carpaccio**  
*Garlic purée, green beans, preserved tomato, aged Parmesan*  
(£10 supplement)

*Wine Pairing please select one*

**Insolia Terre Siciliane**  
*Sicily, Italy, 2022*

**Lágrimas Rosé, Bodegas Obergó**  
*Spain 2023*

**Ai Galera Poético, Tejo**  
*Portugal, 2021*

## MAINS

*please select one*

**Mushroom Tortellini**  
*Wilted rocket, Madera & truffle sauce | v*

**Seaweed-Crusted Stone Bass**  
*Butternut squash velouté, baby chard, crisp sea sprigs*  
(£10 supplement)

**Wild Halibut**  
*Brown shrimps, sea herbs, smoked butter sauce*  
(£18 supplement)

**Roasted Cornfed Chicken**  
*Confit leg, savoy cabbage, Pommery mustard & herb velouté*

**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 Obergó**  
*Spain 2023*

**Rioja Valdegarú, La Rioja Alavesa**  
*Spain 2021*

## SIDES

**Braised Red Cabbage**  
*Port, red wine, apple*  
9

**Tiptoe Farm Potato Mash**  
*Chive butter | v*  
9

**Bitter Leave Salad**  
*Honey mustard dressing | v*  
9

**Butter Poached Heritage Carrots**  
*Star anise, tarragon | v*  
9

## DESSERTS

*please select one*

**Saint Honoré**  
*Chocolate, tonka, pear*  
**Custard Mousse**  
*Blackberry, hazelnut, zuppa inglese*

**Fig Shortcake**  
*Fig, orange, almond*  
**Neal's Yard Cheese**  
*Gorwydd Caerphilly, grapes chutney, crackers*

*Wine Pairing please select one*

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

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