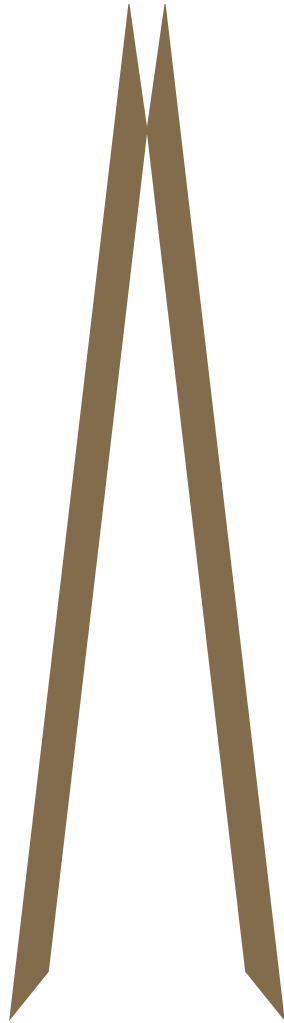


aqua shard



LUNCH

Available Monday to Friday | 12pm - 2.30pm

Three-course | **55 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

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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 Obergo
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 Obergo
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

Chocolate Dome
Guanaja 70%, feuilletine, Amarena
Aqua Shard Trifle
Blood orange, Pedro ximenez, vanilla, chantilly cream

Custard Mousse
Blackberry, hazelnut, zuppa inglese
Truffled Baron Bigod Artisan Cheese
Winter truffle, honey, crackers
(£8 supplement)

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**