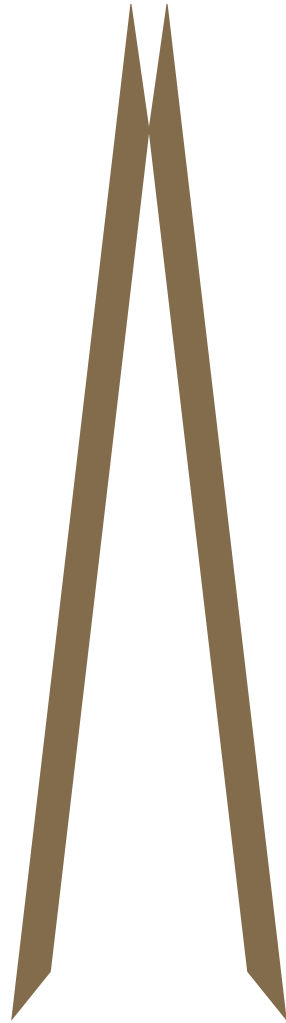


aqua shard



SUNSET ROAST MENU

5pm - 9pm

Three-course | **£65pp** | Add wine pairing | **+£35pp**

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

FOR THE TABLE

Green Olives | £6.5

Artisan Sourdough & Ampersand
Cultured Butter | £7.5STARTERS *please select one*

Vg Salt Baked Beetroot Salad

Pickled candy beetroot, William pear, crisp walnuts, crematta, basil pesto

Cured Blow Torched Cornish Mackerel

Pink Fur potato & apple salad, pickled cucumber, pink percelin, smoked caviar dressing

Cotswolds White Chicken Terrine

*Poached, confit, smoked chicken, Paris brown mushroom, pickled onion purée, crisp chicken skin**Wine Pairing please select one*La Cadence Blanc, Colombard, Languedoc-Roussillon,
France 2023

Lágrimas Rosé, Bodegas Obergo, Spain 2023

Rioja Valdegarú, La Rioja Alavesa, Spain 2021

ROASTS *please select one*

V Nut Roast

Heritage carrots, parsnips, spring greens, roast potatoes, Yorkshire pudding, vegetable gravy

Roasted Fillet of Sea bream

Roasted and pickled cauliflower, sea vegetables, smoked butter sauce

Roasted Breast of Suffolk

Corn-fed Chicken

Heritage carrots, parsnips, spring greens, roast potatoes, Yorkshire pudding, bread sauce, gravy

Roasted Leg of Cornish Lamb

Heritage carrots, parsnips, spring greens, roast potatoes, Yorkshire pudding, salsa verde, gravy

Roasted Rump of Hereford Beef

*Heritage carrots, parsnips, spring greens, dripping roast potatoes, Yorkshire pudding, horseradish cream, red wine sauce**Wine Pairing please select one*

Cloudey Bay, Sauvignon Blanc, Marlborough, New Zealand 2023

Lágrimas Rosé, Bodegas Obergo, Spain 2023

Malbec, Las Terrazas, Mendoza, Argentina 2022

SIDES

Mash Potato | £9

Chive butter

Bitter Leaf Salad | £9

Cherry dressing

Creamed Green Beans | £9

Whole grain mustard

Cauliflower Cheese | £10

Truffle & Parmesan Fries | £12

DESSERTS *please select one*

Chocolate Dome

Guanaja 70%, feuilletine, Amarena

Yuzu Posset

Strawberry sorbet, vanilla shortbread, white chocolate cream

Bunny Bottom

White chocolate, raspberry, vanilla, tarragon

Artisan Cheese (£8 supplement)

Gorwydd Caerphilly – Cow's Milk, Somerset

Dorstone – Ash-Coated Goat's Milk, Herefordshire

Wynslade – Cow's Milk, Hampshire

Colston Bassett Stilton – Cow's Milk, Nottinghamshire

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