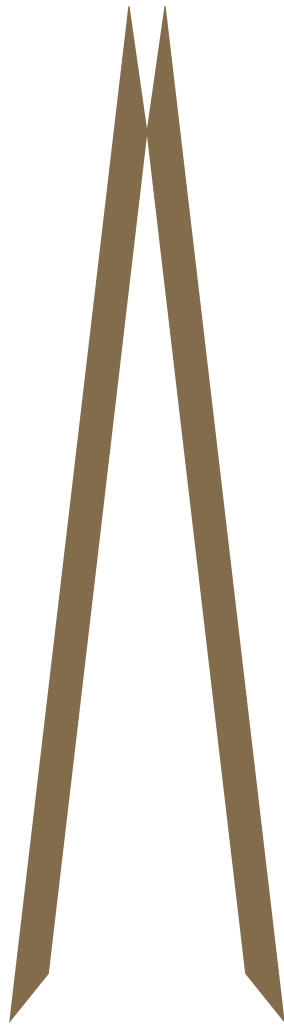


# aqua shard



## 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** | £7.5

## STARTERS *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 & 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*

**Cloudy 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*

### **Truffle & Parmesan Fries** | £12

### **Butter Poached Heritage Carrots** | £9

*Star anise, tarragon*

### **Creamed Green Beans** | £9

*Whole grain mustard*

### **Cauliflower Cheese** | £10

## DESSERTS *please select one*

### **Chocolate Dome**

*Guanaja 70%, feuilletine, Amarena*

### **Yuzu Posset**

*Strawberry sorbet, vanilla shortbread, white chocolate cream*

### **Passionfruit Meringue Tart**

*Peppermint, yoghurt & passionfruit sorbet*

### **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**