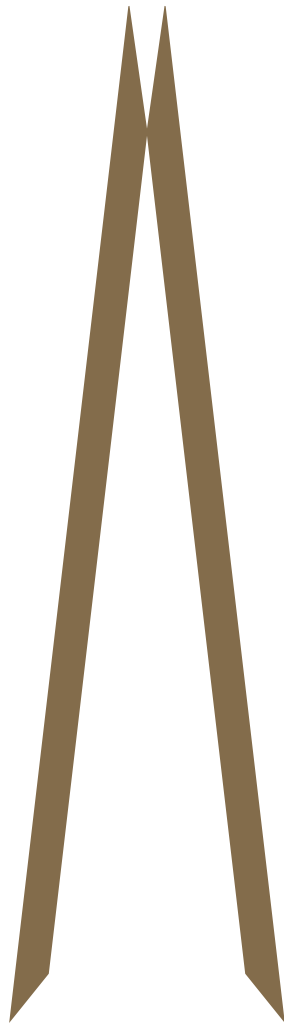


# aqua shard



## 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

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

## FOR THE TABLE

<b>Green Olives</b>	£6.5	<b>Artisan Sourdough &amp; Ampersand Cultured Butter</b>	£8
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## STARTERS choose one

### V 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 choose one

**La Cadence Blanc**, Colombar, Languedoc, France 2023

**Lágrimas Rosé**, Bodegas Obergo, Spain 2023

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

## ROASTS choose 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 choose one

**Cloudy Bay**, Sauvignon Blanc, Marlborough, New Zealand 2023

**Lágrimas Rosé**, Bodegas Obergo, Spain 2023

**Malbec**, Las Terrazas, Mendoza, Argentina 2022

## SIDES

<b>Mash Potato</b>	£9	<b>Butter Poached Heritage Carrots</b>	£9
<i>Chive butter</i>		<i>Star anise, tarragon</i>	
<b>Bitter Leaf Salad</b>	£9	<b>Creamed Green Beans</b>	£9
<i>Cherry dressing</i>		<i>Whole grain mustard</i>	
<b>Fries with Truffle &amp; Aged Parmesan</b>	£12	<b>Cauliflower Cheese</b>	£10

## DESSERTS choose one

### Chocolate Dome

*Guanaja 70%, feuilletine, Amarena*

### Yuzu Posset

*Blueberry sorbet, shortbread, white chocolate*

### 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 choose one

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

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