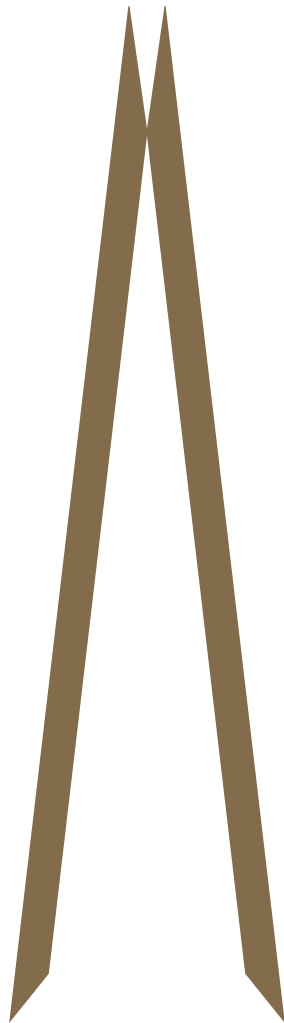


aqua shard



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

SUNSET ROAST MENU

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

FOR THE TABLE

Green Olives	£6.5	Artisan Sourdough & Ampersand Cultured Butter	£8
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STARTERS choose one

V Salt Baked Beetroot Salad

Pickled candy beetroot, apricot, pinenut, crematta, basil pesto

Gravadlax of Chalk Stream Trout

Crisp shallots, capers, salty fingers, lemon crème fraîche, sauce Gribiche

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 Sea Bream

Orzo, basil tapenade, sauce vierge

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

Seasonal Greens

Sugar snaps, garden peas, mange tout, soft herb emulsion

Mashed Potatoes

Chive butter

Cauliflower Cheese

£9

£9

£10

Watercress & Marinated Courgette Salad

Chilli & pomelo dressing

Heritage Carrots

Orange gel, savoury granola, coriander

£9

£9

DESSERTS choose one

Chocolate Banana Mousse

Guanaja, miso caramel, banana

Yuzu Posset

Blueberry sorbet, shortbread, white chocolate

Passionfruit Meringue Tart

Peppermint, yoghurt & passionfruit sorbet

Artisan Cheese (£8 supplement)

Wine Pairing choose one

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

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