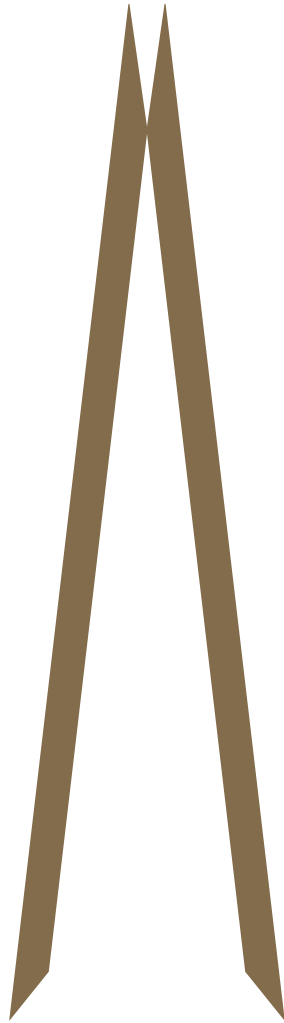


aqua shard



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

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

Vg Salt Baked Beetroot Salad <i>Salt-baked beetroot with apricot, pine nut, crematta, & basil pesto</i>
Gravadlax of Chalk Stream Trout <i>Cured trout with crisp shallots, capers, & sauce Gribiche</i>

Cotswolds White Chicken Terrine
A rustic terrine of Cotswolds chicken & mushrooms, with black garlic & crisp chicken skin for depth & texture

Wine Pairing choose one

La Cadence Blanc, Colombar, Languedoc, France 2024
Lágrimas Rosé, Bodegas Obergo, Spain 2024
Rioja Valdegarú, La Rioja Alavesa, Spain 2022

ROASTS choose one

V Nut Roast <i>A hearty nut roast with roast potatoes, seasonal vegetables, Yorkshire pudding, & vegetable gravy</i>
Roasted Sea Bream <i>Sea bream with orzo, basil tapenade, & sauce vierge</i>
Roasted Breast of Suffolk Corn-fed Chicken <i>With roast potatoes, heritage vegetables, Yorkshire pudding, bread sauce, & gravy</i>
Roasted Leg of Cornish Lamb <i>Tender lamb with Yorkshire pudding, salsa verde, & spring vegetables</i>

Roasted Rump of Hereford Beef
Classic roast beef with dripping potatoes, Yorkshire pudding, horseradish cream, & red wine sauce

Wine Pairing choose one

Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand 2024
Lágrimas Rosé, Bodegas Obergo, Spain 2024
Malbec, Las Terrazas, Mendoza, Argentina 2023

SIDES

V Seasonal Greens <i>Sugar snaps, garden peas, mange tout, soft herb emulsion</i>	£9	V Watercress & Marinated Courgette Salad <i>Chilli & pomelo dressing</i>	£9
V Mashed Potatoes <i>Chive butter</i>	£9	V Heritage Carrots <i>Orange gel, savoury granola, coriander</i>	£9
V Cauliflower Cheese	£10		

DESSERTS choose one

Chocolate Banana Mousse <i>Chocolate mousse with miso caramel & banana</i>
Yuzu Posset <i>Refreshing yuzu with blueberry sorbet, shortbread, & white chocolate</i>
Passionfruit Meringue Tart <i>A crisp tart balanced with peppermint, yoghurt, & passionfruit sorbet</i>

Artisan Cheese
A curated selection of artisan cheeses
(£8 supplement)

Wine Pairing choose one

Côteaux du Layon St Aubin, D. Barres Loire, France 2024
Tawny Port 10 yo, Delaforce Port, Real Companhia Velha, Portugal