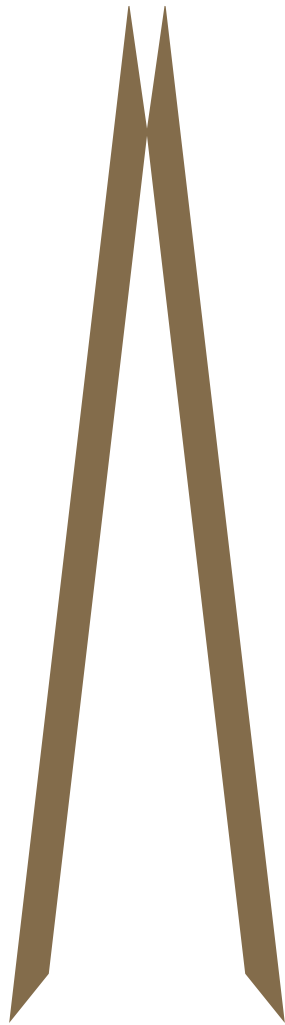


aqua shard



SUNDAY ROAST MENU

12pm - 3:30pm

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

Velouté of English Asparagus

Pickled quail egg, smoked bacon, pickled mushroom

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

Hertfordshire Goats Curd & Ibrico Ham

Pickled pear, salt baked beetroot, sour dough crisps, truffle honey

Cotswolds White Chicken Terrine

Poached, confit, smoked chicken, Paris brown mushroom, pickled onion purée, crisp chicken skin

Carpaccio of Irish Beef

Garlic purée, green beans, preserved tomato, rocket, beef essence, aged Parmesan

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

MAINS please select one

V Wild Garlic Spelt Risotto

Morel mushroom, - 8 beer vinegar gel, black garlic | vegan options available | Add truffle +£12

Roasted Fillet of Sea bream

Roasted & pickled cauliflower, sea vegetables, smoked butter sauce

Jimmy Butlers Pork Chop

Caramelised apple purée, buttered kale, black pudding, cider 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

~ ROASTS ~

V Nut Roast

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

Roasted Rump of Hereford Beef

Heritage carrots, parsnips, spring greens, dripping roast potatoes, Yorkshire pudding, horseradish cream, red wine 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

SIDES

Mash Potato | £9

Chive butter

Bitter Leaf Salad | £9

Cherry dressing

Truffle & Parmesan Fries | £12

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 Velba, Portugal