

# SUNDAY ROAST MENU

12pm - 3.30pm | Three-course | £65pp | Add wine pairing | £35pp

## FOR THE TABLE

Vg <b>Green Olives</b>	£6.5	V <b>Artisan Sourdough &amp; Ampersand Cultured Butter</b>	£8
------------------------	------	--	----

## STARTERS choose one

Vg <b>Salt Baked Beetroot Salad</b> <i>Salt-baked beetroot with apricot, pine nut, crematta, &amp; basil pesto</i>
<b>Cured Sea Bream</b> <i>Delicate slices of sea bream, balanced with fennel &amp; dill, drizzled with single estate olive oil</i>
<b>Cotswolds White Chicken Terrine</b> <i>A rustic terrine of Cotswolds chicken &amp; mushrooms, with black garlic &amp; crisp chicken skin for depth &amp; texture</i>

**Gravadlax of Chalk Stream Trout**  
*Cured trout with crisp shallots, capers, & sauce Gribiche*

**Carpaccio of Irish Beef**  
*Thin slices of Irish beef with rocket & preserved tomato, finished with Parmesan & a rich beef essence*

### Wine Pairing choose one

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

## MAINS choose one

V <b>Sweetcorn &amp; Mushroom Spelt Risotto</b> <i>A hearty spelt risotto with sweetcorn &amp; wild mushrooms, enriched with truffle, black garlic, &amp; corn butter (can be made vegan)</i>
<b>Roasted Sea Bream</b> <i>Sea bream with orzo, basil tapenade, &amp; sauce vierge</i>

### Wine Pairing choose one

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

## ~ ROASTS ~

V <b>Nut Roast</b> <i>A hearty nut roast with roast potatoes, seasonal vegetables, Yorkshire pudding, &amp; vegetable gravy</i>
<b>Roasted Rump of Hereford Beef</b> <i>Classic roast beef with dripping potatoes, Yorkshire pudding, horseradish cream, &amp; red wine sauce</i>
<b>Roasted Breast of Suffolk Corn-fed Chicken</b> <i>With roast potatoes, heritage vegetables, Yorkshire pudding, bread sauce, &amp; gravy</i>
<b>Roasted Leg of Cornish Lamb</b> <i>Tender lamb with Yorkshire pudding, salsa verde, &amp; spring vegetables</i>

## SIDES

V <b>Seasonal Greens</b> <i>Sugar snaps, garden peas, mange tout, soft herb emulsion</i>	£9	V <b>Mashed Potatoes</b> <i>Chive butter</i>	£9
V <b>Heritage Carrots</b> <i>Orange gel, savoury granola, coriander</i>	£9	V <b>Watercress &amp; Marinated Courgette Salad</b> <i>Chilli &amp; pomelo dressing</i>	£9
V <b>Cauliflower Cheese</b>	£10	<b>Fries with Truffle &amp; Aged Parmesan</b>	£12

## DESSERTS choose one

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

# aqua shard

## BRUNCH BEVERAGE SELECTIONS

### COCKTAILS

<b>AQUA BELLINI</b> Peach liqueur, apricot brandy, peach purée, topped with fizz FRUITY   LIGHT   CRISP	£15	<b>THE SOHO VELVET</b> Grey Goose vodka, Chocolate glaze, Cadello, Martini Rubino Speciale, Brunette cold brew coffee, cherry foam SMOOTH   CREAMY   WITH INTENSE CHOCOLATE NOTE	£15
<b>PENNY LANE PUNCH</b> 42 Below vodka, passionfruit wine, Muyu Vetiver Gris, St.Germain Elderflower liqueur, Noilly Prat dry VIBRANT   FRAGRANT   AROMATIC	£15	<b>AQUA 75</b> Sipsmith dry gin, fresh lemon, sugar syrup, fizz REFRESHING   FIZZY   ZESTY	£15
<b>THE BIRD OF SICHUAN</b> Patron Reposado tequila, Illegal Mezcal, Italicus Bergamotto liqueur, Sichuan infusion, agave, fresh grapefruit juice REFRESHING   CITRUSY   WITH ZINGY SENSATION	£15	<b>BRAMBLE BRIDGE</b> Sipsmith dry gin, fresh lemon, crème de mûre AROMATIC   FRESH   FRUITY	£15

### MOCKTAILS

<b>FREDDIE'S LOVE</b> Everleaf Mountain, Wild Idol alcohol free sparkling wine, rose, hibiscus & raspberry cordial, fresh grapefruit juice FRUITY   FLORAL   SILKY FINISH	£12	<b>GOLDEN HIND</b> Abstinence Cape Spice, lime juice, agave syrup, Sichuan pepper cordial, Fever-Tree Indian tonic, grapefruit juice REFRESHING   CITRUSY   ZINGY SENSATION	£12
<b>COOK'S COMPASS</b> Smiling Wolf non-alcoholic rum, pineapple syrup, dragon fruit & lychee blend EXOTIC   FRUITY   FOR TROPICAL EXPLORERS	£12	<b>NAVIGATOR'S ELIXIR</b> Everleaf Marine, lime & basil cordial, lime juice ZESTY   HERBACEOUS   FRAGRANT	£12

### BUBBLES & WINES

NV	<b>Veuve Clicquot</b> , Yellow Label, Brut, Reims 🍷	£20	2021	<b>Flor de Muga</b> , Rioja Blanco, Spain (w)	£23
NV	<b>Bolney Classic Cuvée Brut</b> , West Sussex 🍷	£14	2022	<b>Rioja Valdegarú</b> , La Rioja Alavesa, Spain 🍷 (r)	£16
2024	<b>Wild Idol Alcohol Free Sparkling White</b> , Müller-Thurgau, Rheinhessen, Germany	£12	2023	<b>Malbec</b> , Las Terrazas, Mendoza, Argentina 🍷 (r)	£18
2024	<b>Verdejo</b> , Protos, Rueda, Spain 🍷 (w)	£16	2023	<b>Pinot Noir</b> , Bolney Wine Estate, West Sussex, England (r)	£12
2024	<b>Cloudy Bay</b> , Sauvignon Blanc, Marlborough, New Zealand (w)	£19	2024	<b>Whispering Angel</b> , Rosé, Chateau D'Esclans, Côtes de Provence, France 🍷 (rosé)	£18
2023	<b>Pinot Gris</b> , Bolney Wine Estate, West Sussex, England (w)	£12	2023	<b>Lychgate Rosé</b> , Bolney Wine Estate, West Sussex, England (rosé)	£12

Prices per glass. (w) White wine (r) Red wine (rosé) Rosé wine

### BEERS

Meantime London Lager	£10.5	Curious Apple Cider	£10.5
Meantime London Pale Ale	£10.5	Peroni Libera (non alcoholic)	£9

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 & any of our dishes may contain traces of allergens. Our menus are sample menus & 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