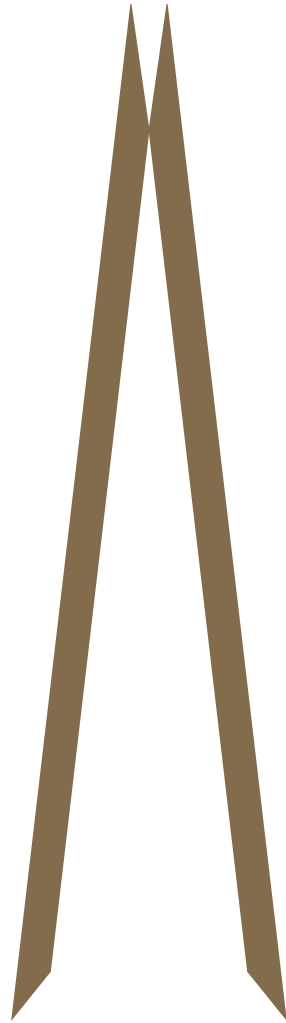


# aqua shard



## 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 & Iberico 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, Colombar, Languedoc-Roussillon, France 2023

Lágrimas Rosé, Bodegas Obergo, Spain 2023

Rioja Valdegarú, La Rioja Alavesa, Spain 2021

MAINS *please select one*

✓ **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 ~

✓ **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*

**Creamed Green Beans** | £9  
*Whole grain mustard*

**Cauliflower Cheese** | £10

**Truffle & Parmesan Fries** | £12

DESSERTS *please select one*

**Chocolate Dome**  
*Guanaja 70%, feuilletine, Amarena*

**Yuzu Posset**  
*Strawberry sorbet, vanilla shortbread, white chocolate cream*

**Bunny Bottom**  
*White chocolate, raspberry, vanilla, tarragon*

**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

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*

✓ **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*

- ROASTS -

✓ **Nut Roast**  
*Heritage carrots, parsnips, spring greens, roast potatoes, Yorkshire pudding, vegetable gravy*

**Roast 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, bread sauce, gravy*

*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**

SIDES

**Mash Potato** | £9  
*Chive butter*

**Bitter Leaf Salad** | £9  
*Cherry dressing*

**Creamed Green Beans** | £9  
*Whole grain mustard*

**Cauliflower Cheese** | £10

**Truffle & Parmesan Fries** | £12

DESSERTS *please select one*

**Chocolate Dome**  
*Guanaja 70%, feuilletine, Amarena*

**Yuzu Posset**  
*Strawberry sorbet, vanilla shortbread, white chocolate cream*

**Bunny Bottom**  
*White chocolate, Raspberry, vanilla, tarragon*

**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 Companbia Velba, Portugal**