



aquashard

SAMPLE MARKET LUNCH MENU

Available Monday – Friday, 12noon – 2:45pm for parties up to 8.
Please note, this is a sample menu. Menu items and pricing are subject to change.

Available from 3rd January 2019

MARKET LUNCH MENU

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STARTERS

Celery & stilton soup (M, C, E, L, SU, CE)
Ox cheek croquette, celeriac crisp

Salt baked white beetroot (v) (SU, N, MU)
Truffle & hazelnut pesto, pickled baby onions

Maple cured salmon (F, SU, MU, M)
Torched cucumber, lemon gel, ginger dressing

MAIN COURSES

Braised lamb belly (SU, CE, E, C)
Winter vegetable & marjoram minestrone

Seared river trout (SU, F, CE, L, M, S)
Cocoa bean & tomato ragout, confit lemon

Smoked baby aubergines (v) (M, CE, SU)
Spiced borlotti stew, lemon yoghurt

DESSERTS

Rhubarb cheesecake (M, E, C, L)
Rhubarb sorbet

Salted caramel delice (M, E, C, L, SU)
Banana mousse, popcorn

Apple tart tartin (M, E, SU, C, L)
Calvados cream

2 courses £28

3 courses £32

3 courses with a Bellini £34

KEY TO ALLERGENS

C – cereals containing gluten, CE – celery and celeriac, CR – crustaceans, E – eggs, F – fish, L – lupin, P – peanuts,
M – milk, MO – molluscs, MU – mustard, N – nuts, S – soya beans, SE – sesame, SU – sulphur dioxide

All items may contain traces of nuts. If you have any specific dietary requirements or allergies, please speak to a manager.

For key to allergens, please see last page, however, please be aware that food containing allergens are prepared and cooked in the same kitchen. Due to sourcing, some items are subject to change.

All prices include 20% VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill.