



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.

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, MU)
Celeriac & truffle purée, pickled baby onions

Maple cured salmon (F, SU, MU, M)
Torches 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

Although we have a nut free kitchen all of our dishes may contain traces of nuts due to the suppliers that we use. Not all of our dishes contain celery and mustard, however our garnish supplier states celery and mustard as an allergen for all of their produce. 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.