



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.

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STARTERS

Garden pea velouté (CE, M, SU)
Hampshire minted ricotta, apple

Wiltshire burrata (v) (M, SE, SU)
Wild herb pesto, wild rocket & pea shoot salad

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

MAIN COURSES

Chargrilled spring lamb belly (CE, M, SU)
Garden fricassée, wild garlic, lemon thyme

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

Grilled Norfolk green asparagus (v) (C, L, M, SU)
Creamed Spenwood cheese, puffed wild rice, tarragon

DESSERTS

Strawberry & vanilla cheesecake (C, E, M)
Elderflower sorbet, crispy strawberries

Dark chocolate ganache (C, E, L, M)
Yogurt sorbet, caramelised banana

Apple tart tartin (M, E, SU, C, L)
Cider sorbet

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.