

aqua shard

Set Lunch

Starters

please select one of the below

Heritage beetroot | v | M, SU

Ragstone goat's cheese, avocado, rose water

Spiced Morecambe Bay prawns | CR, F, SU

Sweet potato, confit onion, Champagne

Cauliflower & tonka bean | C, L, M, S, SU

Braised duck leg, capers

Mains

please select one of the below

Butternut squash | v | C, E, L, SU

Bulgur wheat, tarragon, garlic

Scottish salmon | F, S, SE, SU

Grilled peppers, coconut, curry sauce

28-day dry-aged beef sirloin | M, SU

English mustard mash, fennel, red wine gravy

Desserts

please select one of the below

Aqua Shard trifle | C, E, L, M, SU

Champagne jelly, Victoria sponge, vanilla cream

Chocolate & caramel tart | CE, E, M

Red pepper, muscovado ice-cream

Westcombe cheddar | C, E, L, M, SU

Rhubarb, homemade oatcake

Two course | **29** per person

Three course | **36** per person

All dishes may contain allergens. Please let your waiter or waitress know if you have any severe allergies or intolerances.

v - vegetarian vg - vegan

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

This is a sample menu. Menu items and pricing are subject to change.