

aqua shard

Chef's Tasting

Available Sunday to Thursday

Starters

please select one of the below

Lancashire heritage beetroot tart | v | C, L, M, SU

Ragstone goat's cheese, Cornish Orchards cider

Organic pumpkin soup | v | E, M

Truffle ice-cream, toasted grains

Quail & duck terrine | E, L, M, N, SU

Foie gras, quince, Bramley apple jam, chestnut

Mains

please select one of the below

Pearl barley risotto | vg

Broccoli, parsley, mint, rhubarb

South Coast line-caught sea bass | CR, F, M, MO, SU

Fowey mussels, garlic, shellfish

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

Potato & Pitchfork cheddar gratin, New Forest mushrooms, wild garlic

Pre-Desserts

White chocolate mousse | E, M, SU

Clementine, spiced crumble

Dessert

please select one of the below

Lemon & olive oil cake | C, E, L, M

Black truffle, Bramley apple, blossom honey

Chocolate & toffee tart | C, E, L, M, SU

Single malt Balvenie ice cream, ginger caramel

Rice pudding | C, L, M

Yorkshire rhubarb, blood orange, vanilla

75 per person

Please note, this menu is only available when ordered for the entire table.

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