

## Lunch

Available Monday to Friday 12pm - 2.30pm

Three-course | 44 per person

Three-course & wine pairing | 80 per person

aqua shard  
Lunch

### For the table

<b>Green Olives</b>	6
<b>Artisan Sourdough &amp; Organic Whey Butter v</b> C, M (for two)	5

### Starters

*please select one of the below*

<b>Roast Tomato Soup v</b> goat's curd, orzo, courgette   C, M
<b>Whisky Cured Salmon</b> new potato salad, sauce gribiche, crispy shallot F, S, E, MU, SU, C
<b>Grilled Spring Quail</b> chicory & fennel salad, avocado hummus, pomegranate hazelnut vinaigrette, watercress   SE, SU, M, MU, N

<b>Burrata v</b> heritage tomato, green olive   M, SU	supplement 11
<b>Smoked Duck Breast</b> parsley sauce, capers, lovage mayonnaise, Good Earth mizuna cress   M, SU, E, MU, C	supplement 12.5

### Wine Pairing

*please select one of the below*

<b>Verdejo</b> Silga, Rueda, Spain, 2020
<b>Dolcetto D'Alba</b> Rocche Costamagna, Piedmont, Italy, 2020

All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens.

Our menus are sample menus and are subject to change.

All prices include VAT at the current rate. A 13.5% discretionary service charge will be added to the final bill.

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

### Mains

*please select one of the below*

<b>Potato Gnocchi v</b> ceps purée, mushroom ragout, coffee dust   M, C, E, SU, SE, S
<b>Cornish Roasted Hake</b> cabbage, clam sauce   F, MO, CE, M, SU
<b>Corn-fed Chicken Breast</b> white beans, chorizo stew, black olive, watercress salad M, SU, CE

<b>Black Angus Beef Fillet</b> wild mushroom, pickled walnut, white onion and bone marrow puree, marmite puff   N, SU, M, CE, C	supplement 28.5
<b>Wild Sea Bass</b> green lentil, confit lemon, razor clam stew, sea herb salad   M, F, MO, CE, MU, SU, S	supplement 16

### Wine Pairing

*please select one of the below*

<b>Pouilly-Fumé</b> Domaine Chauveau, Loire, France, 2021
<b>Cabernet-Merlot-Garnacha</b> Villa D'Orta, Somontano, Spain, 2019

### Sides

<b>Tiptoe Farm Potato Mash</b> Glastonbury organic whey butter   M	7
<b>Baby Gem Lettuce v</b> herb dressing, Kirkham Lancashire, toasted pine nut SU, MU, M, N	7
<b>Medley of Spring Greens v</b> butter, mint   M	7

### Desserts

*please select one of the below*

<b>Strawberry Cheesecake</b> strawberry, oat, lychee   C, E, M
<b>Pistachio Delight</b> yuzu, caramel, pistachio   C, E, M, N, S
<b>Chocolate Duo</b> passion fruit, caramelia, opalys   C, E, M, S

<b>Durrus Cheese</b> apricot, sourdough   C, M	supplement 5
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### Dessert Wines

*please select one of the below*

<b>Côteaux du Layon</b> Loire Valley, France
<b>Tawny Port</b> Delaforce Port, Real Companhia Velha, 10 yo