

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

Green Olives 6

Artisan Sourdough & Organic Whey Butter v 5
C, M (for two)

Starters

please select one of the below

Roast Tomato Soup v
goat's curd, orzo, courgette | C, M

Whisky Cured Salmon
new potato salad, sauce gribiche, crispy shallot
F, S, E, MU, SU, C

Grilled Spring Quail
chicory & fennel salad, avocado hummus, pomegranate
hazelnut vinaigrette, watercress | SE, SU, M, MU, N

Burrata v supplement 11
heritage tomato, green olive | M, SU

Smoked Duck Breast supplement 12.5
parsley sauce, capers, lovage mayonnaise,
Good Earth mizuna cress | M, SU, E, MU, C

Wine Pairing

please select one of the below

Verdejo Silga, Rueda, Spain, 2021

Dolcetto D'Alba Rocche Costamagna, Piedmont, Italy, 2020

Mains

please select one of the below

Potato Gnocchi v
ceps purée, mushroom ragout, coffee dust | M, C, E, SU, SE, S

Cornish Roasted Hake
cabbage, clam sauce | F, MO, CE, M, SU

Corn-fed Chicken Breast
white beans, chorizo stew, black olive, watercress salad
M, SU, CE

Black Angus Beef Fillet supplement 28.5
wild mushroom, pickled walnut, white onion and
bone marrow puree, marmite puff | N, SU, M, CE, C

Wild Sea Bass supplement 16
green lentil, confit lemon, razor clam stew, sea herb
salad | M, F, MO, CE, MU, SU, S

Wine Pairing

please select one of the below

Iona Sauvignon Blanc, Elgin Highlands, South Africa, 2022

Cabernet-Merlot-Garnacha Villa D'Orta, Somontano, Spain, 2021

Sides

Tiptoe Farm Potato Mash 7
Glastonbury organic whey butter | M

Baby Gem Lettuce v 7
herb dressing, Kirkham Lancashire, toasted pine nut
SU, MU, M, N

Medley of Spring Greens v 7
butter, mint | M

Desserts

please select one of the below

Strawberry Cheesecake
strawberry, oat, lychee | C, E, M

Pistachio Delight
yuzu, caramel, pistachio | C, E, M, N, S

Chocolate Duo
passion fruit, caramelia, opalys | C, E, M, S

Durrus Cheese supplement 5
apricot, sourdough | C, M

Dessert Wines

please select one of the below

Côteaux du Layon Loire Valley, France

Tawny Port Delaforce Port, Real Companhia Velha, 10 yo

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 15% 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