



aquashard

FESTIVE 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.

STARTERS

Potted Lambton & Jackson deep smoked salmon (C, F, M)
Trout roe, Borough market rye bread

Buttery cornmeal porridge (CE, M)
New Forest wild mushrooms, roasted chestnut crumb, soft herbs

Cold sliced Dingley Dell pork
Honey and spiced apple gel, bee pollen, Brussels sprout leaves, chopped crackling

MAIN COURSES

Roasted Scottish cod (F, M,)
Whipped & roasted sunchokes, wild watercress butter

Secretts Farm parsnips (M, N, SU)
Roasted & creamed, picked walnut & wild herb salad

Rhug Estate organic venison (M)
Sprout tops, cranberry gel, horn of plenty, puffed wild rice

DESSERTS

Bramley apple crumble (C, M, N)
Toasted almond crumb, nutmeg ice cream

Aged Christmas pudding (C, E, M, N)
Brandy ice cream, snap baskets

Clementine Eton Mess (E, M, SU)

2 courses £29.00

3 courses £36.00

3 courses with a Bellini £39.00

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 items may contain traces of nuts. Please let your waiter or waitress know if you have severe allergies or intolerances.
All prices include 20% VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill.