



aquashard

CHEF'S SEASONAL TASTING MENU

Available Sunday – Thursday, 6pm – 11pm,

Please note, this is a sample menu. Menu items and pricing are subject to change.

Please mention you want to dine from this menu when making your booking.

3 courses £65.00

Optional chef's seasonal tasting menu & wine pairing £88.00

STARTERS

Jerusalem artichoke velouté (M, N, SU)

Hazelnut & truffle pesto, toasted crosne, tarragon cress

or

Venison tartare (E, S, SU, C, M)

Parsnip salad, torched baby onions, girolles, truffle & balsamic dressing

MAIN COURSES

Seared halibut (M, C, MU, SU)

Cauliflower mornay, truffle purée, cauliflower ceviche, alba vinaigrette

or

Short rib of beef (M, SU)

Truffle mash, glazed salsify, black cabbage, horn of plenty mushrooms

DESSERT

Dark chocolate truffle cake (M, C, SU, E)

Poached pear, pear sorbet, coconut snow

or

Apple & cinnamon crumble (N, M, C)

Vanilla ice cream

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. If you have any specific dietary requirements or allergies, please speak to a manager.

For key to allergens, please see above, however, please be aware that food containing allergens are prepared and cooked in the same kitchen. Due to sourcing, some items are subject to change.

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