



aquashard

SAMPLE MARKET 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.

Available from 3rd January 2019

MARKET LUNCH MENU

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STARTERS

Celery & stilton soup (M, C, E, L, SU, CE)

Ox cheek croquette, celeriac crisp

Salt baked white beetroot (v) (SU, N, MU)

Truffle & hazelnut pesto, pickled baby onions

Maple cured salmon (F, SU, MU)

Torched cucumber, lemon gel, ginger dressing

MAIN COURSES

Braised lamb belly (SU, CE, E)

Winter vegetable & marjoram minestrone

Seared river trout (SU, F, CE, L, M)

Cocoa bean & tomato ragout, confit lemon

Smoked baby aubergines (v) (M, CE, SU)

Spiced borlotti stew, lemon yoghurt

DESSERTS

Rhubarb cheesecake (M, E, C, L)

Rhubarb sorbet

Salted caramel delice (M, E, C, L)

Banana mousse, popcorn

Apple tart tartin (M, E, SU, C, L)

Calvados cream

2 courses £28

3 courses £32

3 courses with a Bellini £34

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 last page, 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.

LUNCH A LA CARTE MENU

Our a la carte menu changes seasonally and will change in due course

STARTERS

- Hereford beef tartare** (M, E, C, MU, SU, S) £17.00
Pickled girolles, crispy shallots, truffle cream, Bantam egg, sourdough cracker
- Truffled leek velouté** (M, E, C, F) £15.50
Smoked English eel, taramasalata, bacon crumble, soft quails egg, tarragon
- Seared hand-dived Orkney scallops** (E, MO) £21.50
Celeriac & vanilla, burnt apple purée, apple & celery salad
- Colchester rock oyster gratin** (C, E, M, MO, SU) £16.50
Sauce mousseline, parsley crumb, foraged sea herbs
- Marinated yellowfin tuna** (F, SU) £18.50
Avocado cream, Bloody Mary jelly, compressed cucumber, vanilla dressing

FROM THE SEA

- Pan roasted seabass** (M, CE, F, MO, CR, SU) £38.50
Shellfish & saffron risotto, crab bisque, lemon, basil
- Seared halibut** (C, E, CR, F, M) £42.00
Brown shrimp brandade, egg yolk sabayon, blackened leek, soft herb & caper dressing

FROM THE LAND

- Barbary duck breast** (E, C, M, SU, CE) £39.00
Confit leg & apricot ravioli, butter crushed turnips, roast fig, watercress & pine nut pesto
- Bubble & Squeak (v)** (C, E, M) £25.00
Mixed wild mushrooms, duck egg, seasonal greens, winter truffle
- Fillet of Hereford beef** (C, CE, C, M, SU) £48.50
Mashed potato, shallot, king oyster mushroom, port jus
- Stuffed globe artichoke (vg)** (C, N, SU) £29.00
Spiced bulgar wheat, fennel, cashew milk, crispy onions

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MARKET GARDEN

Seasonal leaf salad (C, MU) English mustard vinaigrette	£6.75
Heritage tomato salad (SU) Black olives, white balsamic dressing	£6.75
English sprouting broccoli (N) Toasted hazelnut & shallot dressing	£6.75
Black truffle & parmesan fries (M)	£6.75

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