

aquasia à la carte

2 courses for £20.00 at lunch (mon-fri)

3 courses for £30.00 at dinner (mon-fri)

includes complimentary berry brothers house wine

served with your starter & main course

please note that this offer is not valid in conjunction with any other discounts or promotions

*items marked with an * will be charged at a supplement of £5.00*

starters

lobster & wakame consommé with dim sum	£ 6.75
variation of duck foie gras *	£13.95
tuna sashimi, fresh sea weed salad	£ 8.50
carpaccio of veal, tête de moine, black truffle shavings *	£11.50
seared scallops, asparagus & tomatillo mousseline	£ 9.75
risotto of green spring vegetables	£ 7.75
warm salad of dandelion, jersey potatoes, chorizo & hickory smoked tomatoes	£ 6.75
pan-fried veal sweet bread, braised mango & mizuna pesto	£ 8.95
20g of oscietra caviar, vodka potatoes, blinis & crème fraîche	£45.00

some dishes may contain traces of nut or seed products. please ask your waiter.
special dietary requirements can be accommodated, including particular food allergies.

(v) suitable for vegetarians

(h) healthy or low calorie alternative

all prices are inclusive of vat.

main courses

purple potato gnocchi, yellow bell pepper sauce & stuffed courgette flower	£13.50
teriyaki marinated salmon steak, baby vegetables & jasmine rice	£15.50
fillet of john dory, courgette tagliatelle, rhubarb chutney & vanilla foam	£22.75
fillet of tilapia, warm salad of red lentils & baby spinach	£18.75
poached baby lobster, raviolo of crab, coconut & lime leaf sauce *	£24.95
black leg chicken breast, rice noodles, asian vegetables, pea nut sauce	£15.75
honey roast duck breast, sweet potato, bok choy & galangal jus	£18.25
duo of spring lamb, cherry tomatoes & yellow beans	£22.50
grilled tournedos of beef, chinese broccoli & garlic confit, smoked red pepper sauce *	£23.75

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desserts

tonka bean crème brulee, poached rhubarb	£5.75
chocolate & cardamom fondant, whiskey ice cream	£5.95
liquorice infused summer berry jelly, pear & rosemary sorbet	£6.25
assiette of sorbets and exotic fruits	£5.75
coconut panna cotta, poached tamarillo	£6.25
pineapple and banana tarte tatin, saffron ice cream	£6.75
selection of farmhouse cheeses, honey glazed figs & toasted walnut bread	£7.50

executive chef – michael gresslin

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