



# aquashard

## SAMPLE DINNER A LA CARTE MENU

Available Monday - Sunday, 6.00pm – 10.45pm

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

### STARTERS

<b>Crispy Cackleberry Farm hen's egg (v)</b> (C, E, F, M, SU)	£17.50
Seasonal leaves, salted beetroot, pickles, charcoal mayonnaise	
<b>Wye Valley asparagus (v)</b> (N, SU)	£17.00
Smoked almonds, olive caramel, Romesco sauce	
<b>Cotswolds chicken &amp; forest mushroom terrine</b> (E, C, CE, SU, MU)	£17.50
Secretts Farm carrots, sweet mustard, tarragon	
<b>Spiced Norfolk cauliflower soup (v)</b> (CE, M, MU, N)	£12.50
Mango, pistachio crumb, coriander	
<b>Seared hand-dived Orkney scallops</b> (E, MO)	£21.50
Oyster emulsion, lemon gel, pickled radish, oyster leaf	
<b>Colchester rock oysters gratin</b> (C, M, MO, SU)	£16.50
Sauce Mousseline, parsley crumb, foraged sea herbs	
<b>Marinated yellowfin tuna</b> (CE, F, SU)	£18.50
Avocado cream, Bloody Mary jelly, compressed cucumber, black pepper dressing	

#### 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 dishes 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.



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## FROM THE SEA

**Roasted fillet of Atlantic cod** (CE, F, M, SU) £36.00

Artichokes barigoule, Jerusalem artichoke purée, Swiss chard, basil

**Seared halibut** (C, E, CR, F, M) £42.00

Brown shrimp & egg yolk raviolo, blackened leek, soft herb & caper dressing

## FROM THE LAND

**Roasted Creedy Carver duck** (C, CE, E, SU) £42.50

Seared duck liver, rhubarb, turnip, barley

**Salt marsh spring lamb loin** (CE, M, SU) £38.00

Pressed lamb shoulder, black garlic, wild asparagus, fennel pollen

**Bubble & Squeak (v)** (C, E, M) £27.00

Jersey royals, duck egg, morels, wild rape greens, spring white truffle

**Grilled white asparagus (v)** (N) £29.00

English cauliflower couscous, pea & wild garlic froth

**Fillet of Hereford beef** (C, CE, E, M, SU) £48.50

Cottage pie, shallot, king oyster mushroom, port jus

**42 day dry aged Hereford beef** (for 2 people) (M) Market price

Glazed & whipped Secretts Farm heritage carrots, parsley oil

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## MARKET GARDEN

Tiptoe Farm heritage potatoes (M)	£6.75
Fresh mint butter	
Roasted butternut squash purée	£6.75
Toasted seeds, pumpkin oil	
Seasonal leaf salad	£6.50
English mustard vinaigrette	
Cornish cabbage	£6.50
Cold pressed rapeseed oil	
Creamed Lincolnshire potatoes (M)	£7.00
Brue Valley butter	

## SOME OF OUR SUPPLIERS & FRIENDS

We are proud to source from some of the best British & Irish producers, including:

Heritage breed Cotswold Legbar eggs from Clarence Court Farms

Fruit, vegetables & herbs from Natoora, Mash & Turnips of Borough Market

British cheese from Neal's Yard Dairy

British rose veal from Rose County, Lancashire

Maldon smoked salmon from Lambton & Jackson

Potatoes from Tiptoe Farm, Cornhill-on-Tweed, Northumberland

Pork from Dingley Dell in Suffolk

British beef from Hereford prime and Earl Stonham Farms, enhanced by

Royal Warrant holder Aubrey Allen Butcher

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