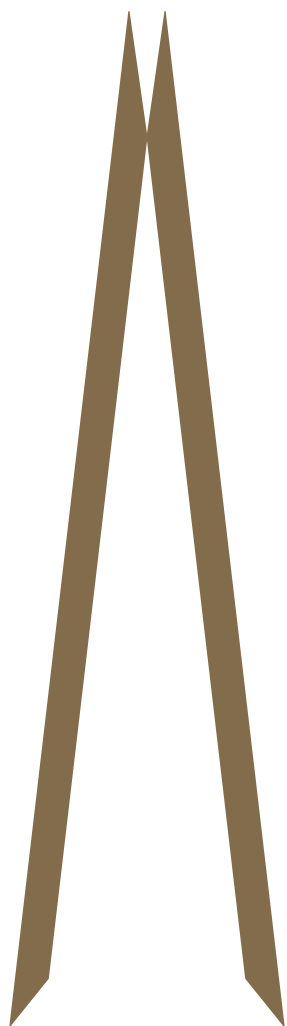


# aqua shard



## À LA CARTE MENU

All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Our menus are sample menus and are subject to change.

Prices are indicated in GBP (£). All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill.

*v* - vegetarian *vg* - vegan

## FOR THE TABLE

**Green Olives** | £6.5

**Artisan Sourdough & Ampersand  
Cultured Butter** | £7.5

## STARTERS

**V Velouté of English Asparagus** | £18  
*Pickled quail egg, smoked bacon, pickled mushroom*

**Poached Portland Cock Crab** | £26  
*Brown crab & pineapple purée, chilli, ginger,  
finger lime, aromatic crab jelly*

**Vg Salt Baked Beetroot Salad** | £18  
*Pickled candy beetroot, William pear, crisp walnuts,  
crematta, basil pesto*

**Cotswolds White Chicken Terrine** | £20  
*Poached & confit chicken, Paris brown mushroom,  
pickled onion purée, crisp chicken skin*

**Vg Piquillo Pepper Hummus** | £18  
*Grilled peppers, caponata, salsa verde*

**Hertfordshire Goats Curd &  
Ibérico Ham** | £21  
*Pickled pear, salt baked beetroot, sourdough crisp,  
truffle honey*

**Cured Blow Torched Mackerel** | £21  
*Pink Fir potato, pickled apple & cucumber, sorrel,  
herring roe caviar dressing*

**Carpaccio of Irish Beef** | £22  
*Garlic purée, green beans, preserved tomato, rocket,  
beef essence, aged Parmesan*

## MAINS

**Vg Roasted Moroccan Spiced Cauliflower** | £35  
*Pickled raisins, caramelised cauliflower & yuzu purée,  
romanescos, amaretto foam*

**Roasted Wild Halibut** | £60  
*Brown shrimps, sea herbs, pickled lemon, cucumber,  
smoked butter sauce*  
Add 10g of Oscietra caviar +£15

**V Wild Garlic Spelt Risotto** | £35  
*Morel mushroom, -8 beer vinegar gel, black garlic | vegan  
option available*  
Add truffle +£12

**Merrifield Farmed Duck Breast** | £53  
*Confit duck leg, sweet potato & orange purée, baby gem  
lettuce, hazelnut, sweet & sour sauce*

**Butter Poached Shetland Cod** | £50  
*Roasted & pickled cauliflower, English sparkling  
wine velouté*  
Add 10g of Oscietra caviar +£15

**Roasted Cornish Lamb** | £60  
*Braised shoulder, English asparagus, broad beans,  
preserved tomato's, salsa Verdi*

**Grilled Looe Monkfish Tail** | £55  
*Spiced aubergine, natural yoghurt, coriander, aromatic  
red wine reduction*

**Herefordshire Dry Aged Beef Fillet** | £67  
*Caramelised artichoke purée, wilted spinach, pickled  
shallot, red wine sauce*  
Add truffle +£12

## SIDES

**Creamed Green Beans** | £9  
*Whole grain mustard*

**Bitter Leaf Salad** | £9  
*Cherry dressing*

**Cauliflower Cheese** | £10  
*Horseradish, mature cheddar*

**Butter Poached Heritage Carrots** | £9  
*Star anise, tarragon*

**Mash Potato** | £9  
*Chive butter*