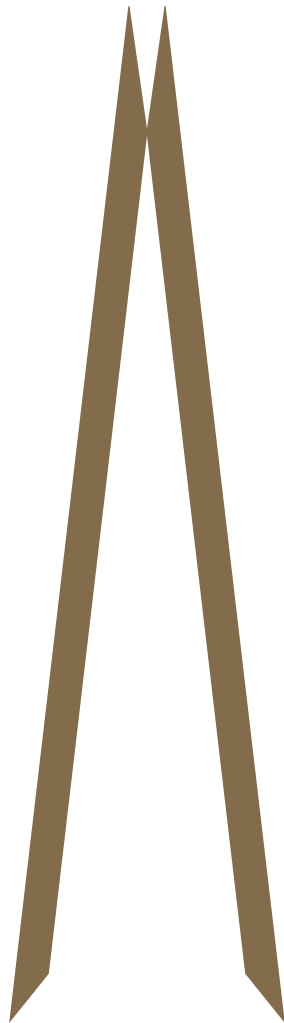


aqua shard



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

Velouté of English Asparagus | £16
Pickled quail egg, smoked bacon, pickled mushroom

Cotswolds White Chicken Terrine | £18
*Poached & confit chicken, Paris brown mushroom,
pickled onion purée, crisp chicken skin*

Vg Piquillo Pepper Hummus | £16
Grilled peppers, caponata, salsa verde

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

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

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*

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

MAINS

Vg Roasted Moroccan Spiced Cauliflower | £30
*Pickled raisins, caramelised cauliflower & yuzu purée,
romanesco couscous, 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 | £45
*Roasted & pickled cauliflower, English sparkling
wine velouté*
Add 10g of Oscietra caviar +£15

Roasted Cornish Lamb | £55
*Braised shoulder, English asparagus, broad beans,
preserved tomato's, salsa Verdi*

Grilled Looe Monkfish Tail | £50
*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