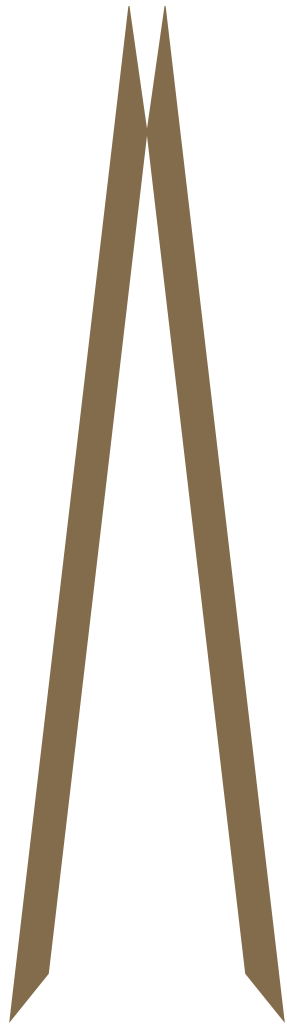


aqua shard



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	£8
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STARTERS

Velouté of English Asparagus	£16	Poached Portland Cock Crab	£26
<i>Pickled quail egg, smoked bacon, pickled mushroom</i>		<i>Brown crab & pineapple purée, chilli, ginger, finger lime, aromatic crab jelly</i>	
Vg Piquillo Pepper Hummus	£16	Cotswolds White Chicken Terrine	£18
<i>Grilled peppers, caponata, salsa verde</i>		<i>Poached & confit chicken, Paris brown mushroom, pickled onion purée, crisp chicken skin</i>	
Vg Salt Baked Beetroot Salad	£18	Carpaccio of Irish Beef	£22
<i>Pickled candy beetroot, William pear, crisp walnuts, crematta, basil pesto</i>		<i>Garlic purée, green beans, preserved tomato, rocket, beef essence, aged Parmesan</i>	
V Burrata & Grilled Peach	£21		
<i>Sunflower seed pesto, grilled flat peach, Datterino tomatoes, Brad's Atomic Grape tomatoes, honey vinegar dressing</i>			
Cured Blow Torched Mackerel	£21		
<i>Pink Fir potato, pickled apple & cucumber, sorrel, herring roe caviar dressing</i>			

MAINS

Vg Roasted Moroccan Spiced Cauliflower	£30	Roasted Wild Sea Bass	£58
<i>Pickled raisins, caramelised cauliflower & yuzu purée, romanesco couscous, amaretto foam</i>		<i>Vanilla onions, sea vegetables, mussel marinere velouté</i>	
V Sweetcorn & Mushroom Spelt Risotto	£35	Merrifield Farmed Duck Breast	£53
<i>Grilled sweetcorn & maitake mushroom, black garlic, salted corn butter</i>		<i>Confit duck leg, sweet potato & orange purée, baby gem lettuce, hazelnut, sweet & sour sauce</i>	
Add truffle +£12		Roasted Cornish Lamb	£55
Butter Poached Shetland Cod	£45	<i>Braised shoulder, English asparagus, broad beans, preserved tomato's, salsa verde</i>	
<i>Roasted & pickled cauliflower, English sparkling wine velouté</i>		Herefordshire Dry Aged Beef Fillet	£67
Add 10g of Oscietra caviar +£15		<i>Caramelised artichoke purée, wilted spinach, pickled shallot, red wine sauce</i>	
Grilled Looe Monkfish Tail	£50	Add truffle +£12	
<i>Spiced aubergine, natural yoghurt, coriander, aromatic red wine reduction</i>			

SIDES

Creamed Green Beans	£9	Bitter Leaf Salad	£9
<i>Whole grain mustard</i>		<i>Cherry dressing</i>	
Cauliflower Cheese	£10	Butter Poached Heritage Carrots	£9
<i>Horseradish, mature cheddar</i>		<i>Star anise, tarragon</i>	
Mash Potato	£9		
<i>Chive butter</i>			