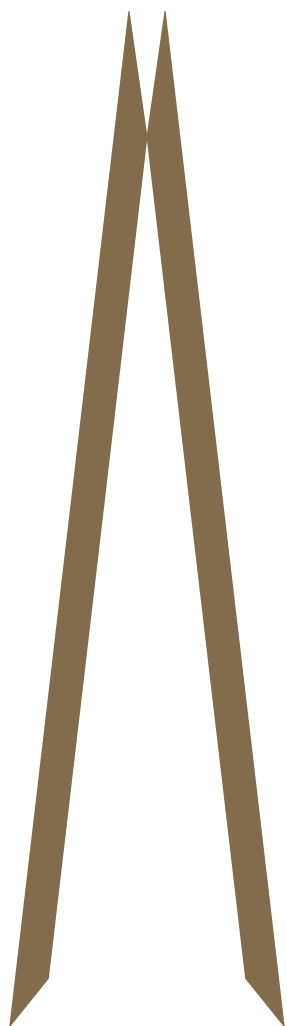


aqua shard



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

Isle of Wight Tomato Gazpacho	£16	Poached Portland Cock Crab	£26
<i>Datterino & Brad's Atomic Grape tomatoes, green olive, roasted red pepper</i>		<i>Brown crab & pineapple purée, chilli, ginger, finger lime, aromatic crab jelly</i>	
Vg Salt Baked Beetroot Salad	£18	Cotswolds White Chicken Terrine	£18
<i>Pickled candy beetroot, apricot, pinenut, crematta, basil pesto</i>		<i>Poached & confit chicken, Paris brown mushroom, pickled onion purée, crisp chicken skin</i>	
V Burrata & Grilled Peach	£21	Carpaccio of Irish Beef	£22
<i>Sunflower seed pesto, grilled flat peach, Datterino tomatoes, Brad's Atomic Grape tomatoes, honey vinegar dressing</i>		<i>Garlic purée, green beans, preserved tomato, rocket, beef essence, aged Parmesan</i>	
Cured Blow Torched Corinish Mackerel	£21		
<i>Pink Fir potato, pickled apple & cucumber, sorrel, herring roe caviar dressing</i>			

MAINS

Vg Roasted Moroccan Spiced Cauliflower	£30	Roasted Cornish Wild Sea Bass	£55
<i>Pickled raisins, caramelised cauliflower & yuzu purée, romanesco couscous, amaretto foam</i>		<i>Violet artichoke, yellow courgette purée, black olive, sauce vierge</i>	
V Sweetcorn & Mushroom Spelt Risotto	£35	Merrifield Farm Duck Breast	£53
<i>Summer truffle, grilled sweetcorn, Maitake mushroom, black garlic, salted corn butter</i>		<i>Pickled cherries, onion & almond purée, wilted rainbow chard, sour cherry sauce</i>	
Poached Shetland Cod	£45	Roasted Cornish Lamb	£55
<i>Confit onion, sea vegetables, pickled lemon, marinière velouté</i>		<i>Braised shoulder, English peas & broad beans, preserved tomatoes, salsa verde</i>	
Add 10g of Oscietra caviar +£15			
Grilled Looe Monkfish Tail	£50	Herefordshire Dry Aged Beef Fillet	£65
<i>Spiced aubergine, natural yoghurt, coriander, aromatic red wine reduction</i>		<i>Caramelised artichoke purée, wilted spinach, pickled shallot, red wine sauce</i>	
		Add Australian truffle +£12	

SIDES

Seasonal Greens	£9	Watercress & Marinated Courgette Salad	£9
<i>Sugar snaps, garden peas, mange tout, soft herb emulsion</i>		<i>Chilli & pomelo dressing</i>	
Tomato & Quinoa Salad	£9	Heritage Carrots	£9
<i>New season tomatoes, baby cucumber, soft herbs, red pepper purée</i>		<i>Orange gel, savoury granola, coriander</i>	
Mash Potato	£9		
<i>Chive butter</i>			