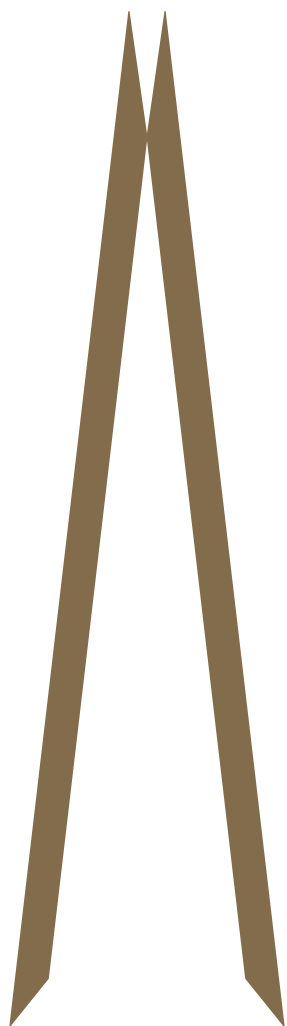


# aqua shard



## 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

<b>Green Olives</b>	£6.5	<b>Artisan Sourdough &amp; Ampersand Cultured Butter</b>	£8
---------------------	------	--	----

## STARTERS

<b>Vg Salt Baked Beetroot Salad</b>	£18	<b>Poached Portland Cock Crab</b>	£26
<i>Salt-baked beetroot with sweet apricot and creamy crematta, lifted by basil pesto and the crunch of pine nuts</i>		<i>Hand-picked Portland crab, paired with pineapple and lime, with hints of chilli, ginger, and a fragrant crab jelly</i>	
<b>V Burrata &amp; Peach</b>	£21	<b>Cotswolds White Chicken Terrine</b>	£18
<i>Creamy burrata with ripe peach and Datterino tomatoes, finished with honey vinegar and nutty sunflower seed pesto</i>		<i>A rustic terrine of Cotswolds chicken and mushrooms, with black garlic and crisp chicken skin for depth and texture</i>	
<b>Cured Sea Bream</b>	£21	<b>Carpaccio of Irish Beef</b>	£22
<i>Delicate slices of sea bream, balanced with fennel and dill, drizzled with single estate olive oil.</i>		<i>Thin slices of Irish beef with rocket and preserved tomato, finished with Parmesan and a rich beef essence</i>	

## MAINS

<b>Vg Roasted Moroccan Spiced Cauliflower</b>	£30	<b>Roasted Cornish Wild Sea Bass</b>	£55
<i>Cauliflower roasted with Moroccan spices, paired with pickled raisins and yuzu, with romanesco couscous and a touch of Amaretto</i>		<i>Wild sea bass with violet artichoke and courgette, brightened by black olive and a classic sauce vierge</i>	
<b>V Sweetcorn &amp; Mushroom Spelt Risotto</b>	£35	<b>Merrifield Farm Duck Breast</b>	£53
<i>A hearty spelt risotto with sweetcorn and wild mushrooms, enriched with truffle, black garlic, and corn butter (can be made vegan)</i>		<i>Duck breast from Merrifield Farm, paired with cherries and almonds, with rainbow chard and a sour cherry sauce</i>	
<b>Poached Cornish Cod</b>	£45	<b>Roasted Cornish Lamb</b>	£55
<i>Cornish cod poached to perfection, served with sea vegetables and buttered shrimp, finished in a light Champagne velouté</i>		<i>Cornish lamb with braised shoulder, garden peas, and broad beans, lifted with preserved tomatoes and salsa verde</i>	
Add 10g of Oscietra caviar +£15		<b>Herefordshire Dry Aged Beef Fillet</b>	£65
		<i>A tender fillet of dry-aged Herefordshire beef, with artichoke purée, spinach, pickled shallot, and a rich red wine sauce</i>	
		Add Australian truffle +£12	

## SIDES

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