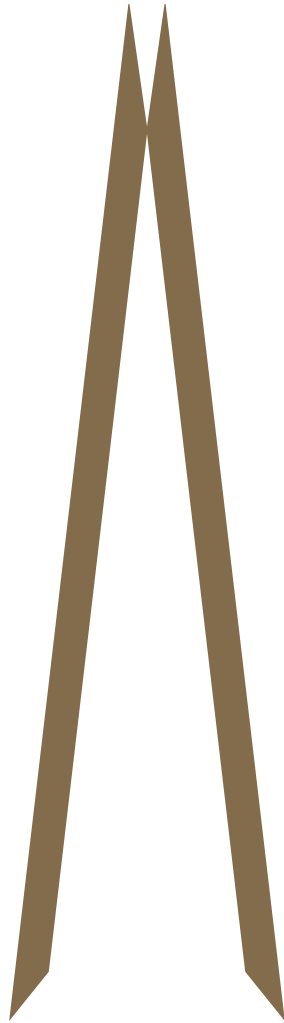


aqua shard



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 & any of our dishes may contain traces of allergens. Our menus are sample menus & 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

À LA CARTE MENU

Our cooking follows the seasons, with ingredients sourced from trusted local partners & sustainability at the heart of every choice. Menus are written to spotlight the dish itself, simple, clear & appetizing, so you can focus on flavour.

FOR THE TABLE

Green Olives	£6.5	Artisan Sourdough & Ampersand Cultured Butter	£8
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STARTERS

✓ Salt-baked Beetroot Salad <i>Earthy beetroot with truffled goat's curd, fig & orange with crisp sourdough. Vegan option available</i>	£18	Grilled Marinated Octopus <i>Grilled & tender with artichoke, fennel & a sunny orange sauce vierge</i>	£27
✓ Butternut Squash Velouté <i>Silky squash with roasted pumpkin, pickled mushrooms & a light saffron jelly</i>	£18	Cotswold White Chicken Terrine <i>A rustic terrine of Cotswolds chicken & mushrooms, enriched with black garlic & topped with crisp chicken skin for depth & texture, served with sourdough toast</i>	£18
Poached Portland Crab <i>Sweet crab with a bright pineapple note & gentle chilli, finished with finger lime & aromatic crab jelly</i>	£26	Irish Beef Carpaccio <i>Paper-thin beef with preserved tomato, rocket & aged Parmesan, lifted with beef essence</i>	£22

MAINS

Vg Confit Sweet Potato Steak <i>Slow-cooked sweet potato with kalettes & toasted seeds, lifted by a light yuzu & Cointreau foam</i>	£30	Herefordshire Dry-aged Beef Fillet <i>Grilled & tender with mushroom purée & crisp potato, served with aged beef-fat Béarnaise & a bright shallot-herb salad</i> Add truffle +£12	£65
✓ Truffle & Cep Spelt Risotto <i>Creamy spelt folded with wild mushrooms, deepened with black garlic & winter truffle</i>	£35	Venison Fillet <i>Lean venison brushed with juniper & coffee, with braised shoulder & kalettes, brightened by cranberry gel. Grand veneur sauce</i>	£58
Wild Halibut <i>Roasted halibut with grilled leek & potato in a lightly spiced seafood velouté of cuttlefish & octopus</i>	£58		
Roasted Bass <i>Roasted bass with spiced aubergine, cool natural yogurt, fresh coriander, and an aromatic red wine reduction</i>	£48		
Merrifield Farm Duck Breast <i>Roasted duck with sweet potato & orange, baby gem & toasted hazelnuts, finished with an aromatic sauce</i>	£54		

TO SHARE

Grilled Hertfordshire Rib Eye Chop £150
An 800g rib eye chop of beef grilled for two. Served with Aqua's chips, butter-glazed broccoli, red wine sauce & winter truffle (for two)

SIDES

Creamed Green Beans <i>Wholegrain mustard</i>	£9	Heritage Carrots <i>Orange gel, savoury granola, coriander</i>	£9
Cauliflower Cheese <i>Horseradish, mature cheddar</i>	£12	Baby Gem Caesar Salad (2 pcs) <i>Parmesan, crisp chicken skin, croutons</i>	£9
Mashed Potatoes <i>Chive butter</i>	£9		