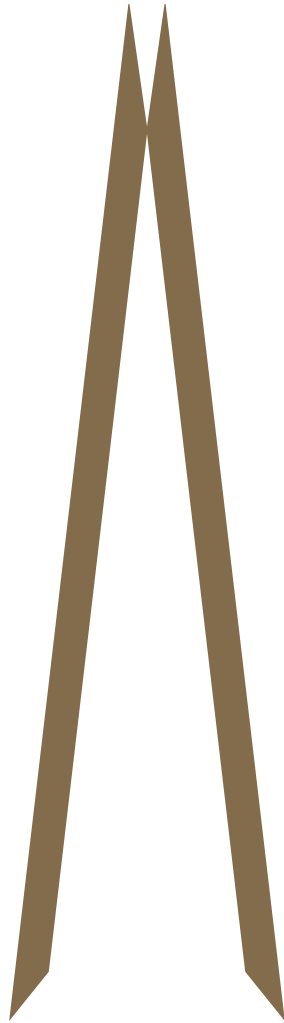


aqua shard



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

Fermented Lentil, Heritage Grain Artisan Sourdough & Ampersand Cultured Butter	£8.5	Nocellara Olives	£6.5
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STARTERS choose one

V Royal Oak Farm Salt-baked Beetroot Salad	£18	Grilled & Glazed Octopus	£29
<i>Pickled candy beetroot, William pear, crisp walnuts, English whipped goat's curd & wild herb pesto. Vegan option available</i>		<i>Cod roe emulsion, tomato & fennel salsa</i>	
V Isle of Wight Tomato Gazpacho	£18	Cotswold White Chicken Terrine	£19
<i>Datterino & Brad's atomic grape tomatoes, green olive, pickled cucumber</i>		<i>Confit thigh, smoked & poached breast, pickled trompette mushrooms, black garlic emulsion, served with sourdough toast</i>	
Poached Portland Crab	£27	Dry-aged Irish Beef Carpaccio	£22
<i>Salad of crab dressed with chilli & finger lime, Brown crab & pineapple purée, aromatic crab jelly</i>		<i>Thinly sliced marinated rump of beef, wild rocket, 36-month aged Parmesan cheese, preserved tomatoes dressed with mature beef fat dressing</i>	

MAINS choose one

Vg Roast Cauliflower Steak	£30	Herefordshire Dry-aged Beef Fillet	£67
<i>Marinated & roasted cauliflower with a light shallot & sherry vinaigrette, roasted pumpkin purée, pomegranate, pickled beetroot, crispy cauliflower & braised puy lentils</i>		<i>Grilled & glazed in beef reduction, sharpened with -8 red wine vinegar. Mushroom purée, potato rosti, aged beef fat Béarnaise & a shallot-herb salad</i>	
V Sweetcorn & Mushroom Spelt Risotto	£35	Roasted Loin of Cornish Lamb	£57
<i>Black garlic, salted corn butter</i>		<i>Braised shoulder, English peas & broad beans, preserved tomatoes, salsa verde & lamb jus gras</i>	
Roasted Wild Halibut	£58		
<i>Braised white asparagus, Irish sea weed relish, fish roe velouté</i>			
Wild Cornish Sea Bass	£54		
<i>Roasted violet artichoke & courgettes, yellow courgette purée, black olive crumb, sauce vierge</i>			
Merrifield Farm Duck Breast	£54		
<i>Roasted breast with new season beetroots & carrot purée, sour cherry sauce</i>			

TO SHARE

Grilled Hertfordshire Ribeye Chop	£155
<i>A dry aged 800g ribeye chop grilled for two. Dressed with roasted Maitake mushrooms. Hash brown chips, Espelette buttered tender steam broccoli. Aged beef fat Béarnaise</i>	

SIDES

Steamed English Asparagus	£12	Heritage Carrots	£10
<i>Irish dulce butter</i>		<i>Orange gel, savoury granola, coriander</i>	
Cauliflower Cheese	£12	Baby Gem Caesar Salad (2 pcs)	£9
<i>Horseradish, mature cheddar</i>		<i>Parmesan, crispy chicken skin, croutons</i>	
New Season Jersey Royal Potatoes	£10		
<i>Garlic & herb butter</i>			