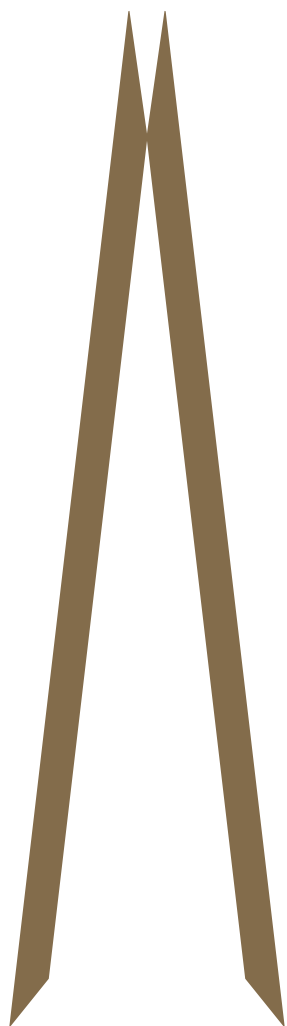


aqua shard



À LA CARTE MENU

A minimum of two courses per person applies, as stated in your booking confirmation. 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

STARTERS choose one

✓ **Burrata & Honey Balsamic Fig** £18
Sunflower seed pesto, honey glazed fig, datterino tomatoes & marjoram

✓ **Jerusalem Artichoke Velouté** £18
Black truffle, crisp crones & hazelnut oil

Poached Portland Crab £27
Salad of crab dressed with chilli & finger lime, Brown crab & pineapple purée, aromatic crab jelly

Grilled & Glazed Octopus £29
Cod roe emulsion, tomato & fennel salsa

Cotswold White Chicken Terrine £19
Confit thigh, smoked & poached breast, pickled trompette mushrooms, mushroom ketchup, served with toasted Stout bread

Dry-aged Irish Beef Carpaccio £22
Thinly sliced marinated rump of beef, wild rocket, 36-month aged Parmesan cheese, preserved tomatoes dressed with mature beef fat dressing

MAINS choose one

Vg **Roast Cauliflower Steak** £30
Marinated & roasted cauliflower with a light shallot & sherry vinaigrette, roasted pumpkin purée, pomegranate, pickled beetroot, crispy cauliflower & braised puy lentils

✓ **Sweetcorn & Mushroom Spelt Risotto** £35
Black garlic, salted corn butter

Roasted Wild Halibut £58
Braised leeks, Irish seaweed relish & fish roe velouté

Wild Cornish Sea Bass £54
Roasted violet artichoke & courgettes, yellow courgette purée, black olive crumb, sauce vierge

Merrifield Farm Duck Breast £54
Blackberries, celeriac purée, rainbow chard & orange glazed chicory

Herefordshire Dry-aged Beef Fillet £67
Grilled & glazed in beef reduction, sharpened with -8 red wine vinegar. Mushroom purée, potato rosti, aged beef fat Béarnaise & a shallot-herb salad

Roasted Loin of Cornish Lamb £57
Braised shoulder, English peas & broad beans, preserved tomatoes, salsa verde & lamb jus gras

TO SHARE

Grilled Hertfordshire Ribeye Chop £155
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

SIDES

Tenderstem Broccoli £12
Seaweed emulsion

Cauliflower Cheese £12
Mature cheddar

Mashed Potatoes £10
Chive

Heritage Carrots £10
Orange gel, savoury granola, coriander

Baby Gem Caesar Salad (2 pcs) £9
Parmesan, crispy chicken skin, croutons