# aquashard



DINNER

## aquashard

#### FOR THE TABLE

**Green Olives** 

6.5

Artisan Sourdough & Organic Whey Butter (serves two)

6.5

### STARTERS

Summer Greens Velouté

Savoury granola, Colston Bassett stilton | v

18

Handcrafted Burrata

Pink radicchio, castell franco, brioche croutons, crispy bacon, sesame seeds & pomegranate dressing

21

**Crispy Octopus** 

Piquillo, chickpea, piperade, oregano

**Smoked Ham Hock & Chicken Terrine** 

Mushroom ketchup, pickled shimeji & aged parmesan

19

**Herefordshire Steak Tartare** 

Pickled cornichons, lilliput capers, shallots, St. Eves rich egg yolk, olive bread croutons & blue nasturtium

22

#### MAINS

Pumpkin & Sage Ravioli

Roasted squash, goats cheese cream  $\phi$  crispy sage  $\mid v$ 

30

Wild Halibut

Creamy curried leeks, tempura mussels, confit tomato, charcoal touille

54

**Cornish Cod & Rope Grown Mussels** 

Leek fondue, sea herbs, cider & saffron emulsion 46

**Roasted Cornfed Chicken** 

Sprouting broccoli, black garlic, cauliflower purée, morel mushrooms, jus

40

Herb Crust New Season Lamb Saddle

Peas, asparagus, black garlic purée, carrot gel, lamb jus

53

Herefordshire Dry Aged Beef Fillet

Horseradish, soft herb & pickled walnut salad, short rib & red wine jus

65

SIDES

**Broccoli** 

Kale pesto, toasted almonds |v|

Q

**Tiptoe Farm Potato Mash** 

Chive butter |v|

9

Cauliflower Gratin

Herbs & parmesan crumb

9

**Fennel Salad** 

Radish, orange, Calamansi Vinaigrette  $\mid v$ 

Q

**Heritage Carrots** 

Orange glaze, savory granola

9

DESSERTS

The Shard

Guava, raspberry, passion fruit

17

**Chocolate Trio** 

Guanaja, opalys, caramelia

16

Magnum

Sicilian pistachio, sour cherry, sponge

16

**Apple Tart** (to share) Pink ladies, caramel, Calvados

24

**Neal's Yard Cheese** 

Crackers, grapes, honey

21

Ice Cream & Sorbet

12