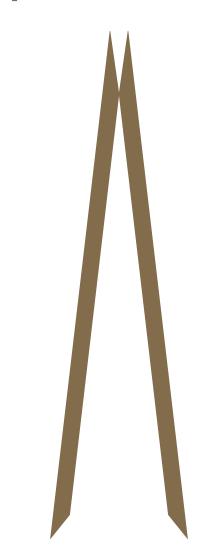
aquashard



DINNER

aquashard

FOR THE TABLE

Green Olives 6.5

Artisan Sourdough & Ampersand Cultured Butter

75

STARTERS

Lincolnshire Celeriac Velouté

Shimeji mushrooms, croutons, truffle butter $\mid v \mid$ 18

Handcrafted Burrata

Isle of Wight tomatoes, black olive, sourdough, basil, Bloody Mary consommé 21

Crispy Octopus

Piquillo, chickpea, piperade, oregano 23 **Cotswolds White Chicken Terrine**

Ham Hock, pickled onion purée, crisp chicken skin 19

Scottish Venison Carpaccio

Fine beans, sour cherry, pissenlit, 82% dark chocolate 22

MAINS

Mushroom Tortellini

Wilted rocket, Madera & truffle sauce | v 30

Wild Halibut

Brown shrimps, sea herbs, smoked butter sauce

Seaweed-Crusted Stone Bass

Butternut squash velouté, baby chard, crisp sea sprigs 48 **Roasted Guinea Fowl**

Confit leg rillettes, cavolo nero, garlic purée, jus gras

Merrifield Farm Duck Breast

Sweet potato purée, orange, baby gem lettuce, aromatic sauce 53

Herefordshire Dry Aged Beef Fillet

Horseradish, soft herb & pickled walnut salad, short rib & red wine jus 65

SIDES

Braised Red Cabbage

Port, red wine, apple

Tiptoe Farm Potato Mash

Chive butter | v

Cauliflower Gratin

9

Bitter Leave Salad

Honey mustard dressing |v|

Butter Poached Heritage Carrots

Star anise, tarragon | v

DESSERTS

The Shard

Guava, raspberry, passion fruit
17

Chocolate Trio

Guanaja, opalys, caramelia 16

Milk Chocolate Banoffee

Jivara 40%, banana, peanuts 16 **Apple Tart** (to share)
Pink ladies, caramel, Calvados

ladies, caramel, Calva 24

Neal's Yard Cheese Selection

Crackers, grapes, honey 24

Ice Cream & Sorbet

12