



aqua shard

SEASONAL SIGNATURE MENU

Available Monday to Friday | From 5.30pm

Three-course | Aqua Bellini | **£60pp**

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

FOR THE TABLE

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

- ✓ **Salt-baked Beetroot Salad**
Earthy beetroot with truffled goat's curd, fig & orange with crisp sourdough. Vegan option available
- ✓ **Butternut Squash Velouté**
Silky squash with roasted pumpkin, pickled mushrooms & a light saffron jelly
- Poached Portland Cock Crab**
Sweet crab with a bright pineapple note & gentle chilli, finished with finger lime & aromatic crab jelly
(£10 supplement)

Grilled Marinated Octopus
Grilled & tender with artichoke, fennel & a sunny orange sauce vierge
(£10 supplement)

Cotswolds White Chicken Terrine
A rustic terrine of Cotswolds chicken & mushrooms, enriched with black garlic & topped with crisp chicken skin for depth & texture, served with sourdough toast

Carpaccio of Irish Beef
Paper-thin beef with preserved tomato, rocket & aged Parmesan, lifted with beef essence

MAINS choose one

- ✓ **Truffle & Cep Spelt Risotto**
Creamy spelt folded with wild mushrooms, deepened with black garlic & winter truffle
- Roasted Sea Bream**
Crisp-skinned sea bream with grilled pepper in a light cuttlefish & potato broth
- Roasted Bass**
Roasted bass with spiced aubergine, cool natural yogurt, fresh coriander & an aromatic red wine reduction
(£12 supplement)
- Wild Woodland Turkey Ballantine**
A succulent roll of heritage turkey, stuffed with sweet apricot & cranberry, served with a smooth braised red cabbage purée, delicate sprout leaves, classic pigs in blankets, & a rich turkey jus gras

Merrifield Farm Duck Breast
Roasted duck with sweet potato & orange, baby gem & toasted hazelnuts, finished with an aromatic sauce
(£15 supplement)

Venison Fillet
Lean venison brushed with juniper & coffee, with braised shoulder & kalettes, brightened by cranberry gel. Grand veneur sauce
(£24 supplement)

Herefordshire Dry-aged Beef Fillet
Grilled & tender with mushroom purée & crisp potato, served with aged beef-fat Béarnaise & a bright shallot-herb salad
(£32 supplement)
Add truffle +£12

SIDES

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

DESSERTS choose one

- Christmas Pudding**
Traditional steamed Christmas pudding, served with a warm brandy custard & red currants
- Aqua Shard Trifle**
A sophisticated layering of blood orange & cardamon, rich vanilla custard, & sweet Pedro Ximenez sherry

Chocolate Banana Mousse
Rich Guanaja chocolate with miso caramel & banana

Ice Cream & Sorbet
A daily selection of house-made ice creams & refreshing sorbets