



aqua shard

SKYLINE DINNER MENU

Window table | Three-course | Glass of Champagne | **£135pp**

Add wine pairing | **+£40pp**

Minimum 2 people

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

Artisan Sourdough & Ampersand Cultured Butter

STARTERS choose one

✓ Salt-baked Beetroot Salad

Earthy beetroot with truffled goat's curd, fig & orange with crisp sourdough. Vegan option available

Grilled Marinated Octopus

Grilled & tender with artichoke, fennel & a sunny orange sauce vierge

Poached Portland Crab

Sweet crab with a bright pineapple note & gentle chilli, finished with finger lime & aromatic crab jelly

Cotswold 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

Irish Beef Carpaccio

Paper-thin beef with preserved tomato, rocket & aged Parmesan, lifted with beef essence

MAINS choose one

Vg Confit Sweet Potato Steak

Slow-cooked sweet potato with kalettes & toasted seeds, lifted by a light yuzu & Cointreau foam

✓ Truffle & Cep Spelt Risotto

Creamy spelt folded with wild mushrooms, deepened with black garlic & winter truffle

Wild Halibut

Roasted halibut with grilled leek & potato in a lightly spiced seafood velouté of cuttlefish & octopus
(£10 supplement)

Roasted Bass

Roasted bass with spiced aubergine, cool natural yogurt, fresh coriander & an aromatic red wine reduction

Merrifield Farm Duck Breast

Roasted duck with sweet potato & orange, baby gem & toasted hazelnuts, finished with an aromatic sauce

Venison Fillet

Lean venison brushed with juniper & coffee, with braised shoulder & kalettes, brightened by cranberry gel. Grand veneur sauce
(£10 supplement)

Herefordshire Dry-aged Beef Fillet

Grilled & tender with mushroom purée & crisp potato, served with aged beef-fat Béarnaise & a bright shallot-herb salad
Add truffle +£12
(£15 supplement)

Wine Pairing choose one

2022 **Paul Hobbs**, Chardonnay, Russian River Sonoma, USA

2021 **Barolo La Morra**, Corino Giovanni di Corino Giuliano Italy

SIDES

Creamed Green Beans

Wholegrain mustard

£9

Cauliflower Cheese

Horseradish, mature cheddar

£12

Mashed Potatoes

Chive butter

£9

Heritage Carrots

Orange gel, savoury granola, coriander

£9

Baby Gem Caesar Salad (2 pcs)

Parmesan, crisp chicken skin, croutons

£9

DESSERTS choose one

Christmas Bauble

A delicate white chocolate sphere encasing a light passionfruit mousse & crispy milk chocolate, on a crunchy oat crumble

Seven Veils Cake

A rich Guanaja chocolate mousse with feuilletine crunch, brightened by yuzu gel & hazelnut ice cream

Baked Alaska

Vanilla & blackcurrant encased in a star anise meringue, a playful twist on a classic

Christmas Pudding

Traditional steamed Christmas pudding, served with a warm brandy custard & red currants

Ice Cream & Sorbet

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

Wine Pairing choose one

2024 **Côteaux du Layon St Aubin**, D. Barres Loire, France

Tawny Port 10 yo, Delaforce Port, Real Companhia Velha, Portugal