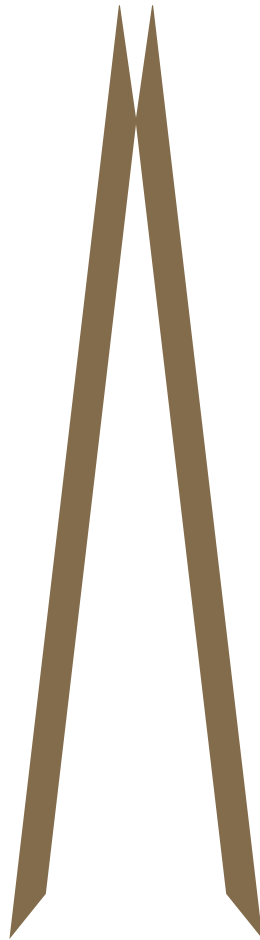


aqua shard



SCENIC SELECTION

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 and any of our dishes may contain traces of allergens. Our menus are sample menus and 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 *gf* - gluten free

aqua shard

Scenic Selection

window table | three-course | glass of Champagne | **£120** per person
wine-pairing | + **£40** per person
minimum 2 people

FOR THE TABLE

Green Olives
6.5

**Artisan Sourdough &
Organic Whey Butter** *(serves two)*
6.5

STARTER

Starter Selection Platter

*A specially curated platter of our signature starters, selected to offer
a variety of flavours & textures perfect for sharing*

MAINS

please select one

Pumpkin & Sage Ravioli

Roasted squash, goats cheese cream & crispy sage | v

Wild Halibut

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

Cornish Cod & Rope Grown Mussels

Leek fondue, sea herbs, cider & saffron emulsion

Roasted Cornfed Chicken

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

Herb Crust New Season Lamb Saddle

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

Herefordshire Dry Aged Beef Fillet

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

(£15 supplement)

Wine Pairing please select one

Condrieu Les Chaillots, Vieilles Vignes, D. Cuilleron, Rhône Valley, 2021

Barolo La Morra, Corino Giovanni di Corino Giuliano, Piedmont, 2020

SIDES

Broccoli

Kale pesto, toasted almonds | v
9

Tiptoe Farm Potato Mash

Chive butter | v
9

Cauliflower Gratin

Herbs & parmesan crumb
9

Fennel Salad

Radish, orange, Calamansi Vinaigrette | v
9

Heritage Carrots

Orange glaze, savory granola
9

DESSERT

Dessert Discovery Platter

*A selection platter featuring an assortment of our finest desserts, crafted for sharing & designed
to offer a sweet, indulgent finale to the Aqua Shard experience*

Wine Pairing please select one

Dobogo, 'Mylitta', Tokaji Noble, Late Harvest, Hungary, 2021

Dolc Mataró, Alella, Catalunya, Spain, 2020