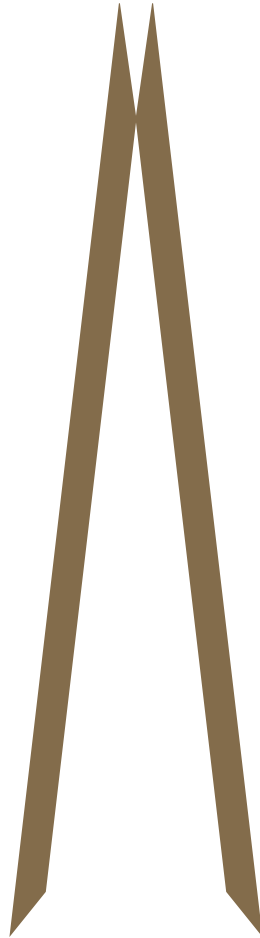


# aqua shard



## 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*

### Seared Cornish Red Mullet

*Concassed heritage tomatoes, king prawns, confit shallots,  
pickled seaweed, piquillo & lovage oi*

### Roasted Cornfed Chicken

*Sauté rainbow chard & crispy bacon, butternut squash purée,  
apricot farce, rosemary 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*

**Paul Hobbs, Chardonnay, Russian River, Sonoma, USA 2021**  
**Barolo La Morra, Corino Giovanni di Corino Giuliano, Italy 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*

**Tokaji Late Harvest, Mylitta Dobogo, Hungary 2021**