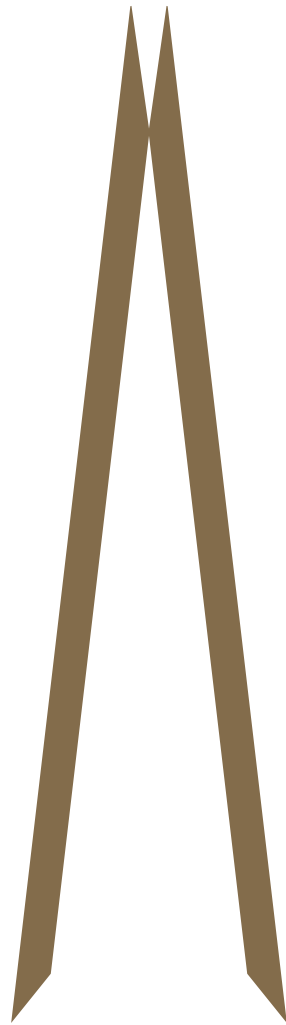


aqua shard



DINNER SKYLINE

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

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DINNER SKYLINE MENU

Window table | Three-course | Glass of Champagne | **135** per person

Wine-pairing | **40** per person

minimum 2 people

FOR THE TABLE

**Artisan Sourdough &
Ampersand Cultured Butter**

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

Mushroom Tortellini

Wilted rocket, Madera & truffle sauce | v

Wild Halibut

*Brown shrimps, sea herbs, smoked butter sauce
(£10 supplement)*

Seaweed-Crusted Stone Bass

Butternut squash velouté, baby chard, crisp sea sprigs

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

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

Braised Red Cabbage

*Port, red wine, apple
9*

Tiptoe Farm Potato Mash

*Chive butter | v
9*

Cauliflower Gratin

9

Bitter Leave Salad

*Honey mustard dressing | v
9*

Butter Poached Heritage Carrots

*Star anise, tarragon | v
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