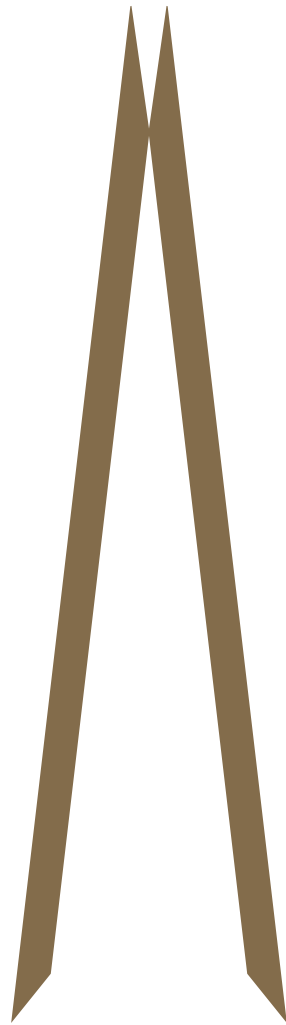


aqua shard



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 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

FOR THE TABLE

Artisan Sourdough & Ampersand
Cultured Butter

STARTER

Starter Selection

A selection of our signature starters, carefully curated to showcase a variety of flavours & textures, perfect for sharing

MAINS *please select one*

Vg **Roasted Moroccan Spiced Cauliflower**

Pickled raisins, caramelised cauliflower & yuzu purée, romanesco couscous, amaretto foam

V **Wild Garlic Spelt Risotto**

Morel mushroom, garlic crisps, -8 beer vinegar gel, black garlic | vegan options available

Add black winter truffle +£12

Vg **Celeriac, Lentil & Truffle Bake**

Roasted celeriac, kale, tenderstem broccoli, crisp onion, black truffle

Butter Poached Shetland Cod

Roasted & pickled cauliflower, English sparkling wine velouté

Add 10g of Oscietra caviar +£15

Grilled Looe Monkfish Tail

Spiced aubergine, natural yoghurt, coriander, aromatic red wine reduction

Roasted Wild Halibut

Brown shrimps, sea herbs, pickled lemon, cucumber, smoked butter sauce

(£15 supplement)

Add 10g of Oscietra caviar +£15

Merrifield Farmed Duck Breast

Confit duck leg, sweet potato & orange purée, baby gem lettuce, hazelnut, sweet & sour sauce

Roasted Scottish Venison Fillet

Bitter chocolate, cranberry & cherry gel, kalettes, sauce grand veneur

Herefordshire Dry Aged Beef Fillet

Caramelised artichoke purée, wilted spinach, pickled shallot, red wine sauce

(£15 supplement)

Add black winter truffle +£12

Wine Pairing please select one

Paul Hobbs, Chardonnay, Russian River Sonoma, USA 2021

Barolo La Morra, Corino Giovanni di Corino Giuliano Italy 2020

SIDES

Creamed Green Beans | £9

Whole grain mustard

Cauliflower Cheese | £10

Horseradish, mature cheddar

Mash Potato | £9

Chive butter

Bitter Leaf Salad | £9

Cherry dressing

Butter Poached Heritage Carrots | £9

Star anise, tarragon

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