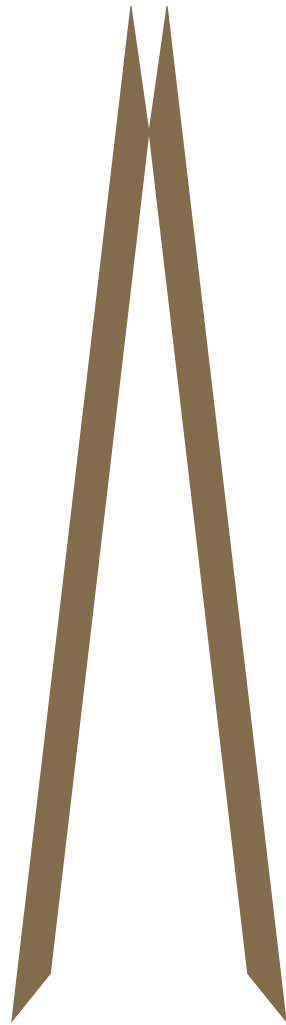


aqua shard



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

STARTERS *please select one*

- Vg Salt Baked Beetroot Salad**
Pickled candy beetroot, William pear, crisp walnuts, crematta, basil pesto
- Vg Piquillo Pepper Hummus**
Grilled peppers, caponata, salsa verde
- Cured Blow Torched Mackerel**
Pink Fir potato, pickled apple & cucumber, sorrel, herring roe caviar dressing
- Poached Portland Cock Crab**
Brown crab & pineapple purée, chilli, ginger, finger lime, aromatic crab jelly

Cotswolds White Chicken Terrine
Poached & confit chicken, Paris brown mushroom, pickled onion purée, crisp chicken skin

Hertfordshire Goats Curd & Ibérico Ham
Pickled pear, salt baked beetroot, sourdough crisp, truffle honey

Carpaccio of Irish Beef
Garlic purée, green beans, preserved tomato, rocket, beef essence, aged Parmesan

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, -8 beer vinegar gel, black garlic | vegan option available
Add truffle +£12
- Butter Poached Shetland Cod**
Roasted & pickled cauliflower, English sparkling wine velouté
Add 10g of Oscietra caviar +£15
- Roasted Wild Halibut**
Brown shrimps, sea herbs, pickled lemon, cucumber, smoked butter sauce
(£15 supplement)
Add 10g of Oscietra caviar +£15

Grilled Looe Monkfish Tail
Spiced aubergine, natural yoghurt, coriander, aromatic red wine reduction

Merrifield Farmed Duck Breast
Confit duck leg, sweet potato & orange purée, baby gem lettuce, hazelnut, sweet & sour sauce

Roasted Cornish Lamb
Braised shoulder, English asparagus, broad beans, preserved tomato's, salsa verdi

Herefordshire Dry Aged Beef Fillet
Caramelised artichoke purée, wilted spinach, pickled shallot, red wine sauce
(£15 supplement)
Add 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

DESSERTS *please select one*

- The Shard**
Guava, raspberry, passion fruit
- Seven Veils**
Chocolate, hazelnut, yuzu
- Baked Alaska**
Vanilla, Yorkshire rhubarb, pink pepper corn meringue

Yuzu Posset
Strawberry sorbet, vanilla shortbread, white chocolate cream

Ice Cream & Sorbet

Wine Pairing please select one

Tokaji Late Harvest, Mylitta Dobogo, Hungary 2021