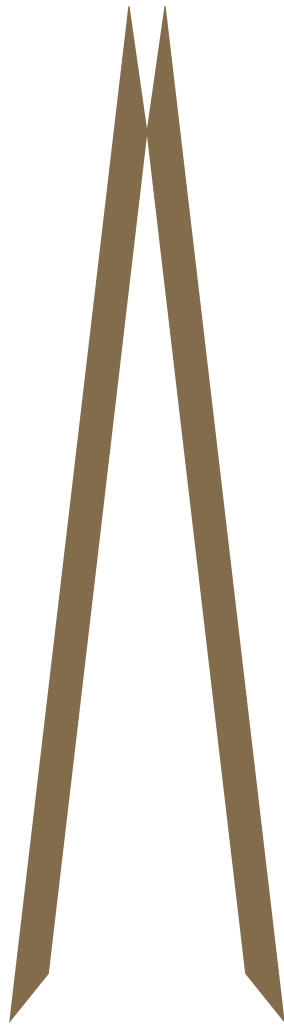


aqua shard



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 Sea Bass
Vanilla onions, sea vegetables, mussel marinere velouté
(£10 supplement)

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

Côteaux du Layon St Aubin, D. Barres Loire, France 2022
Tawny Port 10 yo Delaforce Port, Real Companhia Velha, Portugal