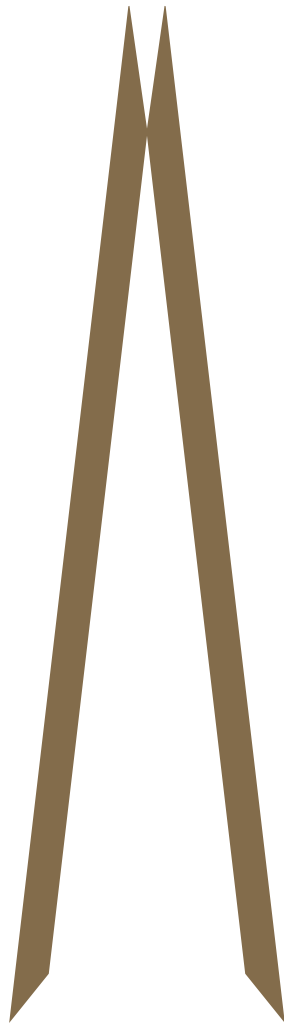


# aqua shard



## 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 choose 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

#### V Burrata & Grilled Peach

Sunflower seed pesto, grilled flat peach, Datterino tomatoes, Brad's Atomic Grape tomatoes, honey vinegar dressing

#### 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

#### Carpaccio of Irish Beef

Garlic purée, green beans, preserved tomato, rocket, beef essence, aged Parmesan

## MAINS choose one

#### Vg Roasted Moroccan Spiced Cauliflower

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

#### V Sweetcorn & Mushroom Spelt Risotto

Grilled sweetcorn & maitake mushroom, black garlic, salted corn butter

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 verde

#### Herefordshire Dry Aged Beef Fillet

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

(£15 supplement)

Add truffle +£12

#### Wine Pairing choose one

Paul Hobbs, Chardonnay, Russian River Sonoma, USA 2021

Barolo La Morra, Corino Giovanni di Corino Giuliano Italy 2020

## SIDES

#### Creamed Green Beans

Whole grain mustard

£9

#### Cauliflower Cheese

Horseradish, mature cheddar

£10

#### Mash Potato

Chive butter

£9

#### Bitter Leaf Salad

Cherry dressing

£9

#### Butter Poached Heritage Carrots

Star anise, tarragon

£9

## DESSERTS choose one

#### The Shard

Passionfruit & raspberry parfait, summer berry jelly, guava, almond sponge

#### Seven Veils Cake

Guanaja chocolate mousse, feuilletine, yuzu gel, hazelnut ice cream

#### Baked Alaska

Vanilla, strawberry, pink peppercorn meringue

#### Yuzu Posset

Blueberry sorbet, shortbread, white chocolate

#### Ice Cream & Sorbet

#### Wine Pairing choose one

Côteaux du Layon St Aubin, D. Barres Loire, France 2022

Tawny Port 10 yo, Delaforce Port, Real Companhia Velha, Portugal