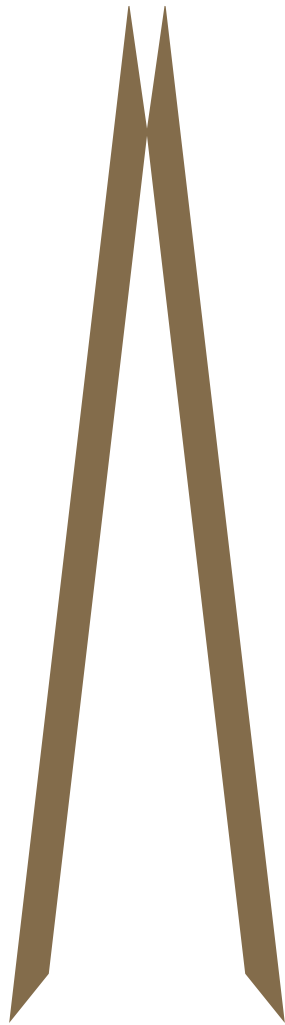


aqua shard



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, apricot, pinenut, crematta, basil pesto

V Burrata & Grilled Peach

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

Cured Blow Torched Cornish 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

Summer truffle, grilled sweetcorn, Maitake mushroom, black garlic, salted corn butter

Poached Shetland Cod

Confit onion, sea vegetables, pickled lemon, marinère velouté

Add 10g of Oscietra caviar +£15

Roasted Cornish Wild Sea Bass

Violet artichoke, yellow courgette purée, black olive, sauce vierge

(£10 supplement)

Grilled Looe Monkfish Tail

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

Merrifield Farm Duck Breast

Pickled cherries, onion & almond purée, wilted rainbow chard, sour cherry sauce

Roasted Cornish Lamb

Braised shoulder, English peas & broad beans, preserved tomatoes, salsa verde

Herefordshire Dry Aged Beef Fillet

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

(£15 supplement)

Add Australian 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

Seasonal Greens

Sugar snaps, garden peas, mange tout, soft herb emulsion

£9

Tomato & Quinoa Salad

New season tomatoes, baby cucumber, soft herbs, red pepper purée

£9

Mash Potato

Chive butter

£9

Watercress & Marinated Courgette Salad

Chilli & pomelo dressing

£9

Heritage Carrots

Orange gel, savoury granola, coriander

£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