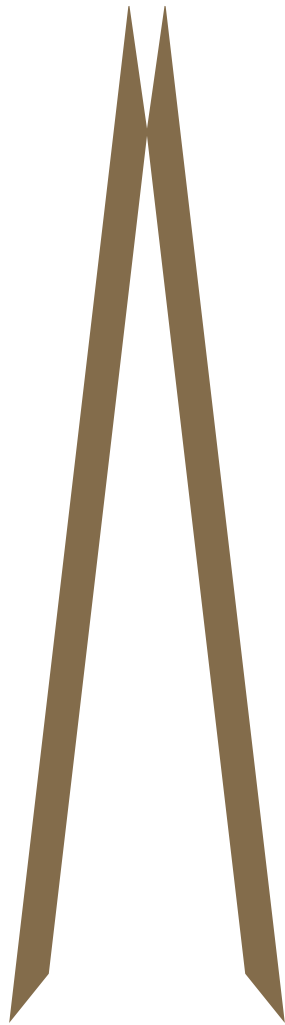


aqua shard



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

Salt-baked beetroot with sweet apricot and creamy crematta, lifted by basil pesto and the crunch of pine nuts

V Burrata & Peach

Creamy burrata with ripe peach and Datterino tomatoes, finished with honey vinegar and nutty sunflower seed pesto

Cured Sea Bream

Delicate slices of sea bream, balanced with fennel and dill, drizzled with single estate olive oil

Poached Portland Cock Crab

Hand-picked Portland crab, paired with pineapple and lime, with hints of chilli, ginger, and a fragrant crab jelly

Cotswolds White Chicken Terrine

A rustic terrine of Cotswolds chicken and mushrooms, with black garlic and crisp chicken skin for depth and texture

Carpaccio of Irish Beef

Thin slices of Irish beef with rocket and preserved tomato, finished with Parmesan and a rich beef essence

MAINS *choose one*

Vg Roasted Moroccan Spiced Cauliflower

Cauliflower roasted with Moroccan spices, paired with pickled raisins and yuzu, with romanesco couscous and a touch of Amaretto

V Sweetcorn & Mushroom Spelt Risotto

A hearty spelt risotto with sweetcorn and wild mushrooms, enriched with truffle, black garlic, and corn butter (can be made vegan)

Poached Cornish Cod

Cornish cod poached to perfection, served with sea vegetables and buttered shrimp, finished in a light Champagne velouté

Add 10g of Oscietra caviar +£15

Roasted Cornish Wild Sea Bass

Wild sea bass with violet artichoke and courgette, brightened by black olive and a classic sauce vierge

(£10 supplement)

Merrifield Farm Duck Breast

Duck breast from Merrifield Farm, paired with cherries and almonds, with rainbow chard and a sour cherry sauce

Roasted Cornish Lamb

Cornish lamb with braised shoulder, garden peas, and broad beans, lifted with preserved tomatoes and salsa verde

Herefordshire Dry Aged Beef Fillet

A tender fillet of dry-aged Herefordshire beef, with artichoke purée, spinach, pickled shallot, and a rich red wine sauce (£15 supplement)

Add Australian truffle +£12

Wine Pairing *choose one*

Paul Hobbs, Chardonnay, Russian River Sonoma, USA 2022

Barolo La Morra, Corino Giovanni di Corino Giuliano Italy 2021

SIDES

V Seasonal Greens

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

£9

V Watercress & Marinated Courgette Salad

Chilli & pomelo dressing

£9

V Tomato & Quinoa Salad

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

£9

V Heritage Carrots

Orange gel, savoury granola, coriander

£9

V Mashed Potatoes

Chive butter

£9

DESSERTS *choose one*

The Shard

Passionfruit and raspberry parfait with summer berry jelly, layered with guava and almond sponge

Seven Veils Cake

A rich Guanaja chocolate mousse with feuilletine crunch, brightened by yuzu gel and hazelnut ice cream

Baked Alaska

Vanilla and strawberry encased in pink peppercorn meringue, a playful twist on a classic

Yuzu Posset

Silky yuzu posset with blueberry sorbet, buttery shortbread, and white chocolate

Ice Cream & Sorbet

A daily selection of house-made ice creams and refreshing sorbets

Wine Pairing *choose one*

Côteaux du Layon St Aubin, D. Barres Loire, France 2024

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