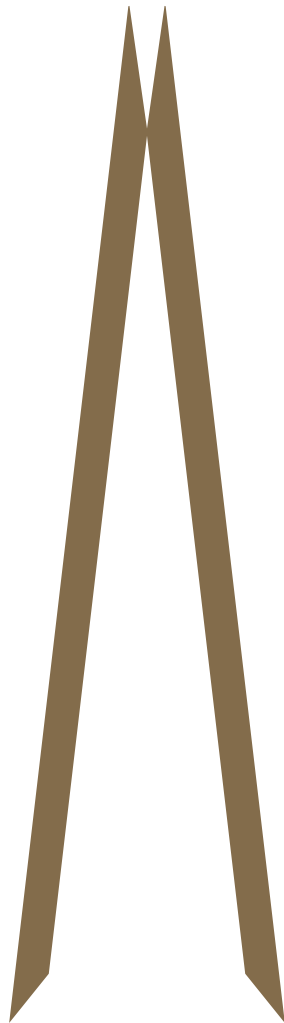


aqua shard



SKYLINE DINNER MENU

Window table | Three-course | A glass of Veuve Clicquot | **£140pp**

Add wine pairing | **+£45pp**

Minimum 2 people

A minimum of two courses per person applies, as stated in your booking confirmation. 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 & any of our dishes may contain traces of allergens. Our menus are sample menus & 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

Fermented Lentil, Heritage Grain Artisan Sourdough & Ampersand Cultured Butter

STARTERS choose one

✓ **Royal Oak Farm Salt-baked Beetroot Salad**
Pickled candy beetroot, William pear, crisp walnuts, English whipped goat's curd & wild herb pesto. Vegan option available

✓ **Isle of Wight Tomato Gazpacho**
Datterino & Brad's atomic grape tomatoes, green olive, pickled cucumber

Poached Portland Crab
Sweet crab with a bright pineapple note & gentle chilli, finished with finger lime & aromatic crab jelly

Grilled & Glazed Octopus
Cod roe emulsion, tomato & fennel salsa

Cotswold White Chicken Terrine
Confit thigh, smoked & poached breast, pickled trompette mushrooms, black garlic emulsion

Dry-aged Irish Beef Carpaccio
Thinly sliced marinated rump of beef, wild rocket, 36-month aged Parmesan cheese, preserved tomatoes dressed with mature beef fat dressing

MAINS choose one

Vg **Roast Cauliflower Steak**
Marinated & roasted cauliflower with a light shallot & sherry vinaigrette, roasted pumpkin purée, pomegranate, pickled beetroot, crisp cauliflower & braised puy lentils

✓ **Sweetcorn & Mushroom Spelt Risotto**
Black garlic, salted corn butter

Roasted Wild Halibut
Braised white asparagus, Irish sea weed relish, fish roe velouté
 +£10 supplement

Wild Cornish Sea Bass
Roasted violet artichoke & courgettes, yellow courgette purée, black olive crumb, sauce vierge

Merrifield Farm Duck Breast
Roasted breast with new season beetroots & carrot purée, sour cherry sauce

Roasted Loin of Cornish Lamb
Braised shoulder, English peas & broad beans, preserved tomatoes, salsa verde & lamb jus gras
 +£12 supplement

Herefordshire Dry-aged Beef Fillet
Grilled & glazed in beef reduction, sharpened with -8 red wine vinegar. Mushroom purée, potato rosti, aged beef fat Béarnaise & a shallot-herb salad
 +£15 supplement

Wine Pairing choose one

2023 **Chardonnay Mainqué**, Bodegas Chacra, Patagonia, Argentina
 2022 **Pinot Noir 55'**, Bodegas Chacra, Patagonia, Argentina

SIDES

Steamed English Asparagus £12
Irish dulse butter

Cauliflower Cheese £12
Horseradish, mature cheddar

New Season Jersey Royal Potatoes £10
Garlic & herb butter

Heritage Carrots £10
Orange gel, savoury granola, coriander

Baby Gem Caesar Salad (2 pcs) £9
Parmesan, crispy chicken skin, croutons

DESSERTS choose one

Seven Veils Cake
A rich Guanaja chocolate mousse with feuilletine crunch, brightened by yuzu gel & hazelnut ice cream

Caramel Custard Tart
Buttery pastry with velvet caramel custard, crème fraîche, sugar-bacon tuile & salted blackcurrant

Scottish Raspberry Baked Alaska
Raspberry & vanilla parfait, apple & raspberry compote, all encased in an Indonesian peppercorn meringue

Ice Cream & Sorbet
A daily selection of housemade ice creams & refreshing sorbets

Artisan Cheese
A handpicked selection of artisan British & Irish cheeses, served with dates, truffle honey & biscuits
 +£9 supplement

Wine Pairing choose one

2023 **Tokaji Late Harvest**, Mylitta Dobogo, Hungary
 Tawny Port 10 yo, Delaforce Port, Real Companhia Velha, Portugal