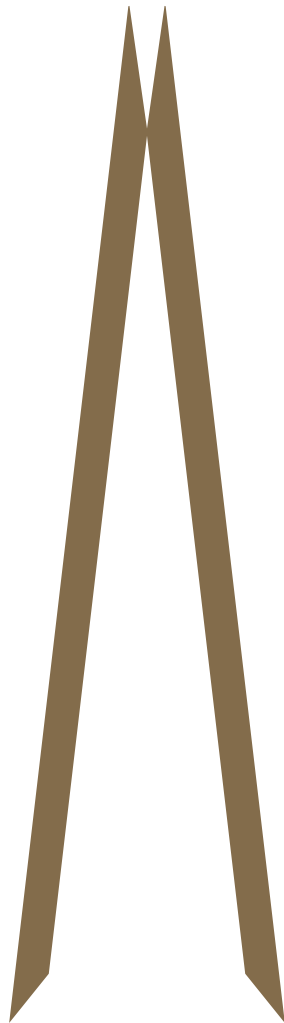


aqua shard



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*
V Burrata & Honey Balsamic Fig

Sunflower seed pesto, honey glazed fig, datterino tomatoes & marjoram

V Jerusalem Artichoke Velouté

Black truffle, crisp crones & hazelnut oil

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, mushroom ketchup, served with toasted Stout bread

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

V Sweetcorn & Mushroom Spelt Risotto

Black garlic, salted corn butter

Roasted Wild Halibut

Braised leeks, Irish seaweed 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

Blackberries, celeriac purée, rainbow chard & orange glazed chicory

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

Tenderstem Broccoli

Seaweed emulsion

£12

Cauliflower Cheese

Mature cheddar

£12

Mashed Potatoes

Chive

£10

Heritage Carrots

Orange gel, savoury granola, coriander

£10

Baby Gem Caesar Salad (2 pcs)

Parmesan, crispy chicken skin, croutons

£9

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