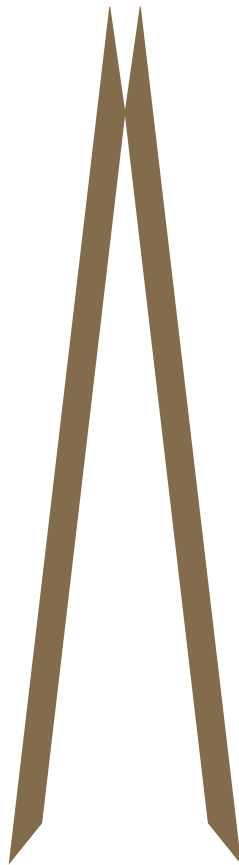


aqua shard



SUNSET

Available Sunday to Thursday
6pm - 6.30pm

Three-course | **60** per person

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 *gf* - gluten free

aqua shard

Sunset Menu

three-course | glass of Belini | £60 per person

FOR THE TABLE

Green Olives
6.5

**Artisan Sourdough &
Organic Whey Butter** *(serves two)*
6.5

STARTERS

please select one

Spring Greens Velouté
*Savoury granola, Colston Bassett stilton
parfait | v*

Whisky Cured Salmon
Purple potato salad, gribiche, crispy shallot

**Smoked Ham Hock &
Chicken Terrine**
*Mushroom ketchup, pickled shimeji &
aged parmesan*

MAINS

please select one

Pumpkin & Sage Ravioli
*Roasted squash, goats cheese cream &
crispy sage | v*

**Cornish Cod & Rope Grown
Mussels**
*Leek fondue, sea herbs, cider & saffron
emulsion*

Roasted Cornfed Chicken
*Sprouting broccoli, black garlic,
cauliflower purée,
morel mushrooms, jus*

SIDES

Tenderstem Broccoli
Roasted peppers & toasted almond | v, gf
9

Cauliflower Gratin
Herbs & parmesan crumb
9

Tiptoe Farm Potato Mash
Chive butter | v, gf
9

Bitter Leaf Salad
Blood orange & sakura | v, gf
8

DESSERTS

please select one

The Shard
Guava, raspberry, passion fruit

Magnum
Sicilian pistachio, sour cherry, sponge

Ice Cream & Sorbet