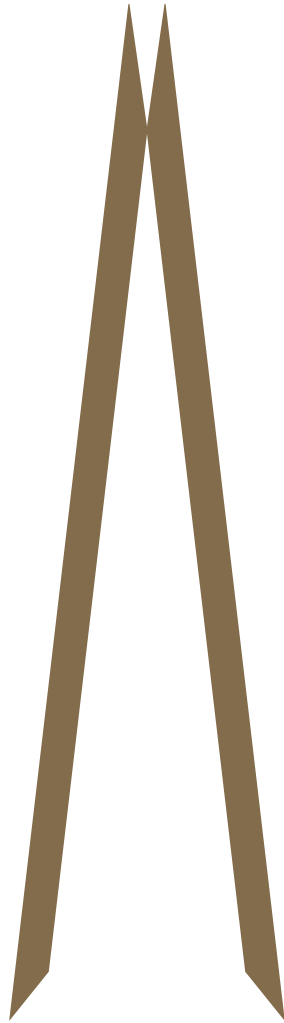


aqua shard



S U N S E T M E N U

Available Sunday to Friday | 5.30pm - 7pm

Three-course | Aqua Bellini | **£70** pp

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

Green Olives | £6.5

**Artisan Sourdough & Ampersand
Cultured Butter** | £7.5

STARTERS *please select one*

✓ **Lincolnshire Celeriac Velouté**
*Pickled Shimeji mushrooms, croutons, black
truffle, parsley cress | vegan option available*

Cotswolds White Chicken Terrine
*Poached & confit chicken, Paris brown mushroom,
pickled onion purée, crisp chicken skin*

Cured Blow Torched Mackerel
*Pink Fir potato, pickled apple & cucumber, sorrel,
herring roe caviar dressing*

MAINS *please select one*

✓ **Wild Garlic Spelt Risotto**
*Morel mushroom, -8 beer vinegar gel, black garlic | vegan
option available*
Add truffle +£12

Roasted Cornfed Chicken
*Confit leg, savoy cabbage, bacon, Pommery mustard &
herb velouté*

Roasted Fillet Sea Bream
Spiced tomato orzo risotto, basil tapenade

SIDES

Creamed Green Beans | £9
Whole grain mustard

Bitter Leaf Salad | £9
Cherry dressing

Cauliflower Cheese | £10
Horseradish, mature cheddar

Butter Poached Heritage Carrots | £9
Star anise, tarragon

Mash Potato | £9
Chive butter

DESSERTS *please select one*

Seven Veils
Chocolate, hazelnut, yuzu

Ice Cream & Sorbet

Yuzu Posset
*Strawberry sorbet, vanilla shortbread, white
chocolate cream*