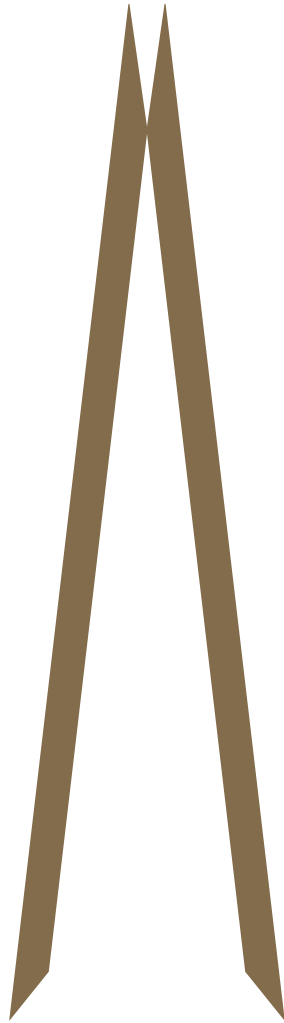


# aqua shard



## S U N S E T   M E N U

Available Monday 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 choose one

**Velouté of English Asparagus**  
*Pickled quail egg, smoked bacon, pickled mushroom*

**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 choose one

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

**Grilled English Corn-fed Chicken**  
*Marinated with red pepper, chilli & garlic, grilled  
Hispi cabbage, yoghurt dressing*

**Roasted Fillet Sea Bream**  
*Roasted & pickled cauliflower, sea vegetables, smoked  
butter sauce*

## 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 choose one

**Seven Veils**  
*Chocolate, hazelnut, yuzu*

**Ice Cream & Sorbet**

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