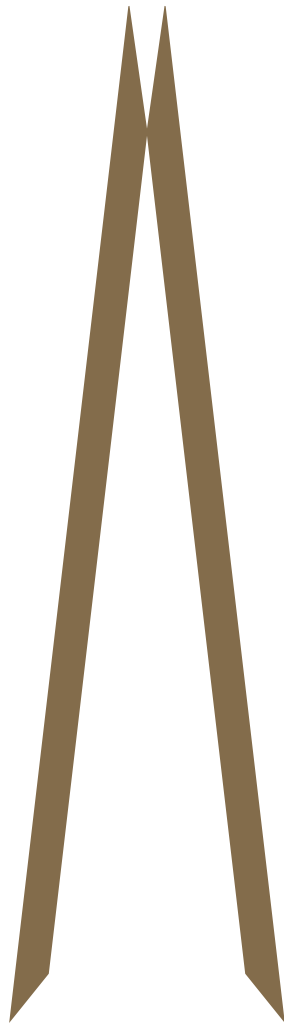


# aqua shard



## S U N S E T   M E N U

Available Monday to Friday | 5.30pm - 7pm

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

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

£8

STARTERS *choose one*

## Vg Salt Baked Beetroot Salad

*Pickled candy beetroot, William pear, crisp walnuts, crematta, basil pesto*

## Vg Piquillo Pepper Hummus

*Grilled peppers, caponata, salsa verde*

## V Burrata &amp; Grilled Peach

*Sunflower seed pesto, grilled flat peach, Datterino tomatoes, Brad's Atomic Grape tomatoes, honey vinegar dressing*  
(£10 supplement)

## Poached Portland Cock Crab

*Brown crab & pineapple purée, chilli, ginger, finger lime, aromatic crab jelly*  
(£10 supplement)

## Cured Blow Torched Mackerel

*Pink Fir potato, pickled apple & cucumber, sorrel, herring roe caviar dressing*

## Cotswolds White Chicken Terrine

*Poached & confit chicken, Paris brown mushroom, pickled onion purée, crisp chicken skin*

## Carpaccio of Irish Beef

*Garlic purée, green beans, preserved tomato, rocket, beef essence, aged Parmesan*MAINS *choose one*

## V Sweetcorn &amp; Mushroom Spelt Risotto

*Grilled sweetcorn & maitake mushroom, black garlic, salted corn butter*

Add truffle +£12

## Roasted Sea Bream

*Orzo tomato risotto, anchovy, basil tapenade*

## Butter Poached Shetland Cod

*Roasted & pickled cauliflower, English sparkling wine velouté*  
(£7 supplement)

Add 10g of Oscietra caviar +£15

## Roasted Wild Sea Bass

*Vanilla onions, sea vegetables, mussel marinere velouté*  
(£20 supplement)

## Grilled English Corn-fed Chicken

*Marinated with red pepper, chilli & garlic, grilled Hispi cabbage, yoghurt dressing*

## Merrifield Farmed Duck Breast

*Confit duck leg, sweet potato & orange purée, baby gem lettuce, hazelnut, sweet & sour sauce*  
(£12 supplement)

## Roasted Cornish Lamb

*Braised shoulder, English asparagus, broad beans, preserved tomato's, salsa verde*  
(£15 supplement)

## Herefordshire Dry Aged Beef Fillet

*Caramelised artichoke purée, wilted spinach, pickled shallot, red wine sauce*  
(£25 supplement)  
Add truffle +£12

## SIDES

## Mash Potato

*Chive butter*

£9

## Bitter Leaf Salad

*Cherry dressing*

£9

## Butter Poached Heritage Carrots

*Star anise, tarragon*

£9

## Creamed Green Beans

*Whole grain mustard*

£9

DESSERTS *choose one*

## Seven Veils Cake

*Guanaja chocolate mousse, feuilletine, yuzu gel, hazelnut ice cream*

## Yuzu Posset

*Blueberry sorbet, shortbread, white chocolate*

## Baked Alaska

*Vanilla, strawberry, pink peppercorn meringue*

## Ice Cream &amp; Sorbet