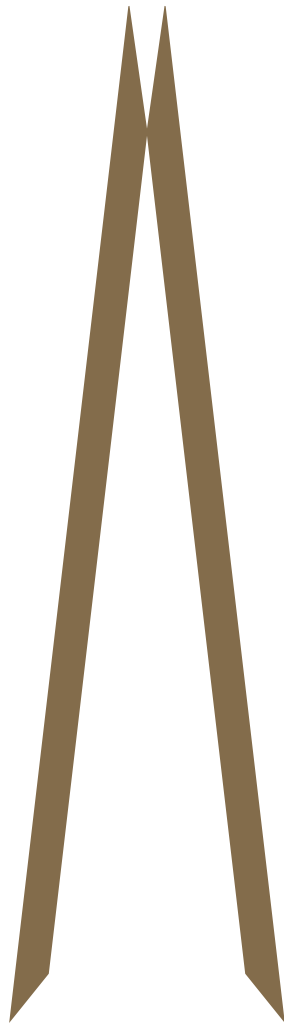


# aqua shard



## S U N S E T   M E N U

Available Monday to Friday | 5.30pm - 7pm

Three-course | Aqua Bellini | **£60pp**

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

<b>Green Olives</b>	£6.5	<b>Artisan Sourdough &amp; Ampersand Cultured Butter</b>	£8
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## STARTERS choose one

### Vg Salt Baked Beetroot Salad

*Pickled candy beetroot, apricot, pinenut, crematta, basil pesto*

### V Burrata & 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 Cornish 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 & Mushroom Spelt Risotto

*Summer truffle, grilled sweetcorn, maitake mushroom, black garlic, salted corn butter*

### Roasted Sea Bream

*Orzo, basil tapenade, sauce vierge*

### Grilled English Corn-fed Chicken

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

### Poached Shetland Cod

*Confit onion, sea vegetables, pickled lemon, marinière velouté*  
(£7 supplement)

Add 10g of Oscietra caviar +£15

### Roasted Cornish Wild Sea Bass

*Violet artichoke, yellow courgette purée, black olive, sauce vierge*  
(£20 supplement)

### Merrifield Farm Duck Breast

*Pickled cherries, onion and almond purée, wilted rainbow chard, sour cherry sauce*  
(£12 supplement)

### Roasted Cornish Lamb

*Braised shoulder, English peas & broad beans, preserved tomatoes, salsa verde*  
(£15 supplement)

### Herefordshire Dry Aged Beef Fillet

*Caramelised artichoke purée, wilted spinach, pickled shallot, red wine sauce*  
(£30 supplement)

Add Australian truffle +£12

## SIDES

### Seasonal Greens

*Sugar snaps, garden peas, mange tout, soft herb emulsion*

### Mash Potato

*Chive butter*

### Watercress & Marinated Courgette Salad

*Chilli & pomelo dressing*

### Heritage Carrots

*Orange gel, savoury granola, coriander*

## 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 & Sorbet