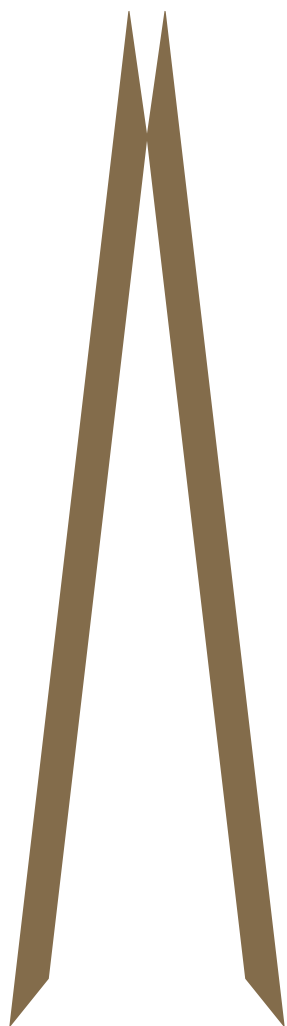


aqua shard



S U N S E T M E N U

Available Monday to Friday | 5.30pm

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

Green Olives	£6.5	Artisan Sourdough & Ampersand Cultured Butter	£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