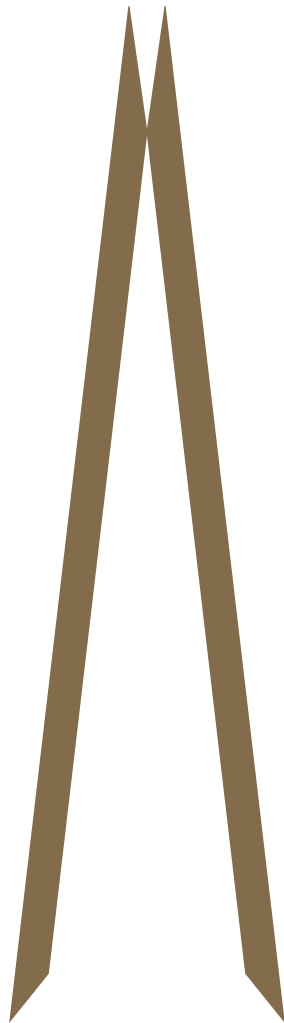


# aqua shard



## S U N S E T   M E N U

Available Monday to Friday | From 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

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

<b>Vg Salt Baked Beetroot Salad</b> <i>Pickled candy beetroot, apricot, pinenut, crematta, basil pesto</i>	<b>Cured Sea Bream</b> <i>Fennel &amp; dill purée, confit fennel, single estate olive oil</i>
<b>Burrata &amp; Peach</b> <b>V</b> <i>Sunflower seed pesto, Datterino tomatoes, honey vinegar dressing</i> (£10 supplement)	<b>Cotswolds White Chicken Terrine</b> <i>Poached &amp; confit chicken, Paris brown mushroom, pickled onion purée, crisp chicken skin</i>
<b>Poached Portland Cock Crab</b> <i>Brown crab &amp; pineapple purée, chilli, ginger, finger lime, aromatic crab jelly</i> (£10 supplement)	<b>Carpaccio of Irish Beef</b> <i>Garlic purée, green beans, preserved tomato, rocket, beef essence, aged Parmesan</i>

## MAINS choose one

<b>V Sweetcorn &amp; Mushroom Spelt Risotto</b> <i>Summer truffle, grilled sweetcorn, Maitake mushroom, black garlic, salted corn butter</i>	<b>Merrifield Farm Duck Breast</b> <i>Pickled cherries, onion &amp; almond purée, wilted rainbow chard, sour cherry sauce</i> (£12 supplement)
<b>Roasted Sea Bream</b> <i>Orzo, basil tapenade, sauce vierge</i>	<b>Roasted Cornish Lamb</b> <i>Braised shoulder, English peas &amp; broad beans, preserved tomatoes, salsa verde</i> (£15 supplement)
<b>Grilled English Corn-fed Chicken</b> <i>Marinated with red pepper, chilli &amp; garlic, grilled Hispi cabbage, yoghurt dressing</i>	<b>Herefordshire Dry Aged Beef Fillet</b> <i>Caramelised artichoke purée, wilted spinach, pickled shallot, red wine sauce</i> (£30 supplement) Add Australian truffle +£12
<b>Poached Cornish Cod</b> <i>Confit onion, sea vegetables, buttered shrimps, Champagne velouté</i> (£7 supplement) Add 10g of Oscietra caviar +£15	
<b>Roasted Cornish Wild Sea Bass</b> <i>Violet artichoke, yellow courgette purée, black olive, sauce vierge</i> (£20 supplement)	

## SIDES

<b>Seasonal Greens</b> <i>Sugar snaps, garden peas, mange tout, soft herb emulsion</i>	£9	<b>Watercress &amp; Marinated Courgette Salad</b> <i>Chilli &amp; pomelo dressing</i>	£9
<b>Mashed Potatoes</b> <i>Chive butter</i>	£9	<b>Heritage Carrots</b> <i>Orange gel, savoury granola, coriander</i>	£9

## DESSERTS choose one

<b>Seven Veils Cake</b> <i>Guanaja chocolate mousse, feuilletine, yuzu gel, hazelnut ice cream</i>	<b>Baked Alaska</b> <i>Vanilla, strawberry, pink peppercorn meringue</i>
<b>Yuzu Posset</b> <i>Blueberry sorbet, shortbread, white chocolate</i>	<b>Ice Cream &amp; Sorbet</b>