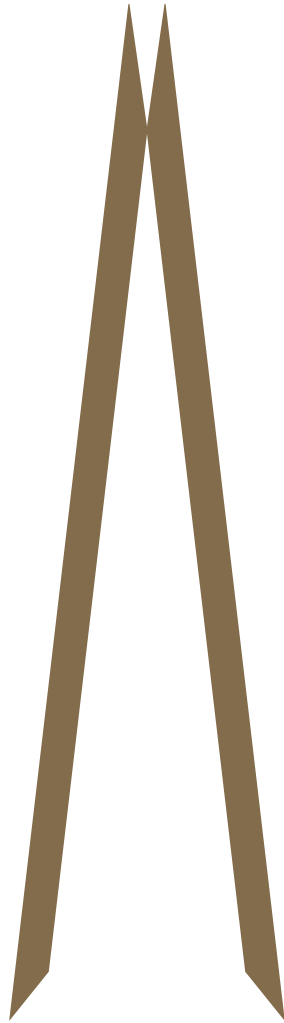


aqua shard



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

Green Olives	£6.5	Artisan Sourdough & Ampersand Cultured Butter	£8
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STARTERS choose one

Vg Salt Baked Beetroot Salad

Salt-baked beetroot with sweet apricot and creamy crematta, lifted by basil pesto and the crunch of pine nuts

V Burrata & Peach

Creamy burrata with ripe peach and Datterino tomatoes, finished with honey vinegar and nutty sunflower seed pesto (£10 supplement)

Poached Portland Cock Crab

Hand-picked Portland crab, paired with pineapple and lime, with hints of chilli, ginger, and a fragrant crab jelly (£10 supplement)

Cured Sea Bream

Delicate slices of sea bream, balanced with fennel and dill, drizzled with single estate olive oil

Cotswolds White Chicken Terrine

A rustic terrine of Cotswolds chicken and mushrooms, with black garlic and crisp chicken skin for depth and texture

Carpaccio of Irish Beef

Thin slices of Irish beef with rocket and preserved tomato, finished with Parmesan and a rich beef essence

MAINS choose one

V Sweetcorn & Mushroom Spelt Risotto

A hearty spelt risotto with sweetcorn and wild mushrooms, enriched with truffle, black garlic, and corn butter (can be made vegan)

Roasted Sea Bream

Orzo, basil tapenade, sauce vierge

Poached Cornish Cod

Cornish cod poached to perfection, served with sea vegetables and buttered shrimp, finished in a light Champagne velouté (£7 supplement)

Add 10g of Oscietra caviar +£15

Roasted Cornish Wild Sea Bass

Wild sea bass with violet artichoke and courgette, brightened by black olive and a classic sauce vierge (£20 supplement)

Irish Braised Beef Cheek

Braised beef cheek with pomme purée, bacon, kale, and red wine sauce

Merrifield Farm Duck Breast

Duck breast from Merrifield Farm, paired with cherries and almonds, with rainbow chard and a sour cherry sauce (£12 supplement)

Roasted Cornish Lamb

Cornish lamb with braised shoulder, garden peas, and broad beans, lifted with preserved tomatoes and salsa verde (£15 supplement)

Herefordshire Dry Aged Beef Fillet

A tender fillet of dry-aged Herefordshire beef, with artichoke purée, spinach, pickled shallot, and a rich red wine sauce (£30 supplement)

Add Australian truffle +£12

SIDES

V Seasonal Greens

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

£9

V Watercress & Marinated Courgette Salad

Chilli & pomelo dressing

£9

V Mashed Potatoes

Chive butter

£9

V Heritage Carrots

Orange gel, savoury granola, coriander

£9

DESSERTS choose one

Seven Veils Cake

A rich Guanaja chocolate mousse with feuilletine crunch, brightened by yuzu gel and hazelnut ice cream

Yuzu Posset

Silky yuzu posset with blueberry sorbet, buttery shortbread, and white chocolate

Baked Alaska

Vanilla and strawberry encased in pink peppercorn meringue, a playful twist on a classic

Ice Cream & Sorbet

A daily selection of house-made ice creams and refreshing sorbets