

# aqua shard



## SUNSET MENU

Available Monday to Friday | 5.30pm

Three-course | **£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 & any of our dishes may contain traces of allergens. Our menus are sample menus & 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

**Fermented Lentil, Heritage Grain Artisan Sourdough & Ampersand Cultured Butter** £8.5

**Nocellara Olives** £6.5

STARTERS *choose one*

✓ **Royal Oak Farm Salt-baked Beetroot Salad**  
*Pickled candy beetroot, William pear, crisp walnuts, English whipped goat's curd & wild herb pesto. Vegan option available*

**Cotswold White Chicken Terrine**  
*Confit thigh, smoked & poached breast, pickled trompette mushrooms, black garlic emulsion, served with sourdough toast*

✓ **Isle of Wight Tomato Gazpacho**  
*Datterino & Brad's atomic grape tomatoes, green olive, pickled cucumber*

**Grilled & Glazed Octopus**  
*Cod roe emulsion, tomato & fennel salsa*  
+£12 supplement

**Poached Portland Crab**  
*Sweet crab with a bright pineapple note & gentle chilli, finished with finger lime & aromatic crab jelly*  
+£12 supplement

**Dry-aged Irish Beef Carpaccio**  
*Thinly sliced marinated rump of beef, wild rocket, 36-month aged Parmesan cheese, preserved tomatoes dressed with mature beef fat dressing*

MAINS *choose one*

✓ **Sweetcorn & Mushroom Spelt Risotto**  
*Black garlic, salted corn butter*

**Merrifield Farm Duck Breast**  
*Roasted breast with new season beetroots & carrot purée, sour cherry sauce*  
+£23 supplement

**Roasted Chalk Stream Trout**  
*Cured in beetroot, new season turnips, Granny Smith apple & forage sea vegetables*

**Roasted Loin of Cornish Lamb**  
*Braised shoulder, English peas & broad beans, preserved tomatoes, salsa verde & lamb jus gras*  
+£27 supplement

**Wild Cornish Sea Bass**  
*Roasted violet artichoke & courgettes, yellow courgette purée, black olive crumb, sauce vierge*  
+£22 supplement

**Herefordshire Dry-aged Beef Fillet**  
*Grilled & glazed in beef reduction, sharpened with -8 red wine vinegar. Mushroom purée, potato rosti, aged beef fat Béarnaise & a shallot-herb salad*  
+£34 supplement

**Roasted Corn-fed Chicken**  
*Succulent IPA brined corn-fed chicken with silky Jerusalem artichoke purée, chicken fat confit onions & roasting juices*

SIDES

**Steamed English Asparagus** £12  
*Irish dulce butter*

**Heritage Carrots** £10  
*Orange gel, savoury granola, coriander*

**Cauliflower Cheese** £12  
*Horseradish, mature cheddar*

**Baby Gem Caesar Salad (2 pcs)** £9  
*Parmesan, crispy chicken skin, croutons*

**New Season Jersey Royal Potatoes** £10  
*Garlic & herb butter*

DESSERTS *choose one*

**Yuzu Posset**  
*Bright citrus set cream with blueberry & white chocolate, vanilla shortbread*

**Caramel Custard Tart**  
*Buttery pastry with velvet caramel custard, crème fraîche, sugar-bacon tuile & salted blackcurrant*

**Tuma Yellow Chocolate Mousse**  
*Banana & spiced rum centre, miso caramel, banana sorbet*

**Ice Cream & Sorbet**  
*A daily selection of housemade ice creams & refreshing sorbets*