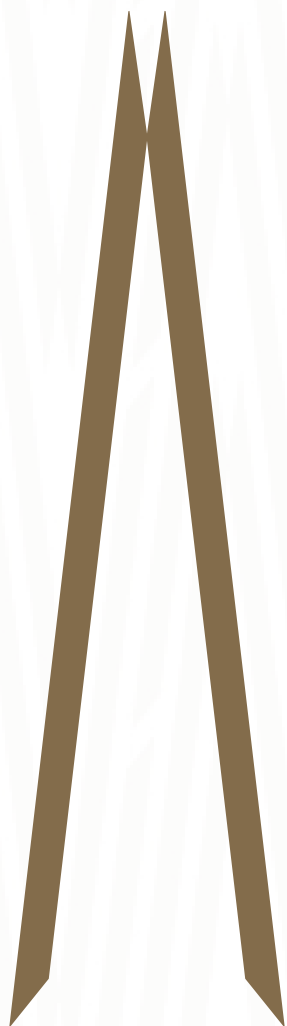


aqua shard



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

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

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

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

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

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

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

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

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

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

SIDES

Tenderstem Broccoli £12
Seaweed emulsion

Cauliflower Cheese £12
Mature cheddar

New Season Jersey Royal Potatoes £10
Garlic & herb butter

Heritage Carrots £10
Orange gel, savoury granola, coriander

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

DESSERTS choose one

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

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

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

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