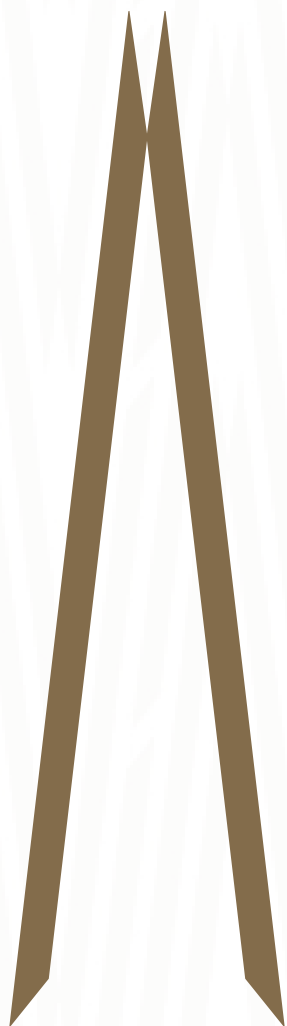


aqua shard



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*

✓ **Burrata & Honey Balsamic Fig**
Sunflower seed pesto, honey glazed fig, datterino tomatoes & marjoram

✓ **Jerusalem Artichoke Velouté**
Black truffle, crisp crones & hazelnut oil

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, mushroom ketchup, served with toasted Stout bread

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 Fillet of Sea Bream
Quinoa, tomato, basil tapenade, tender cockles & sauce vierge

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

Merrifield Farm Duck Breast
Blackberries, celeriac purée, rainbow chard & orange glazed chicory
+£23 supplement

Grilled English Corn-fed Chicken
Braised cabbage purée, tender bok choy & crispy chicken skin

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

Mashed Potatoes £10
Chive

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