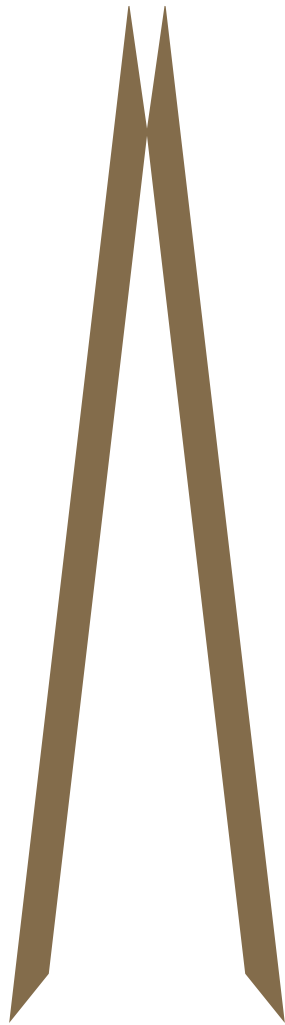


aqua shard



SKYLINE DINNER MENU

Window table | Three-course | Glass of Champagne | **£135pp**

Add wine pairing | **+£40pp**

Minimum 2 people

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

Artisan Sourdough & Ampersand Cultured Butter

STARTERS choose one

✓ Salt-baked Beetroot Salad

Earthy beetroot with truffled goat's curd, fig & orange with crisp sourdough. Vegan option available

Grilled Marinated Octopus

Grilled & tender with artichoke, fennel & a sunny orange sauce vierge

Poached Portland Crab

Sweet crab with a bright pineapple note & gentle chilli, finished with finger lime & aromatic crab jelly

Cotswold White Chicken Terrine

Pressed chicken with mushrooms & black garlic, finished with crisp chicken skin

Irish Beef Carpaccio

Paper-thin beef with preserved tomato, rocket & aged Parmesan, lifted with beef essence

MAINS choose one

Vg Confit Sweet Potato Steak

Slow-cooked sweet potato with kalettes & toasted seeds, lifted by a light yuzu & Cointreau foam

✓ Truffle & Cep Spelt Risotto

Creamy spelt folded with wild mushrooms, deepened with black garlic & winter truffle

Wild Halibut

Roasted halibut with grilled leek & potato in a lightly spiced seafood velouté of cuttlefish & octopus
(£10 supplement)

Poached Cornish Cod

Delicate cod with roasted & pickled cauliflower, finished with an English sparkling wine velouté

Add Oscietra caviar +£15

Merrifield Farm Duck Breast

Roasted duck with sweet potato & orange, baby gem & toasted hazelnuts, finished with an aromatic sauce

Venison Fillet

Lean venison brushed with juniper & coffee, with braised shoulder & kalettes, brightened by cranberry gel. Grand veneur sauce

(£10 supplement)

Herefordshire Dry-aged Beef Fillet

Grilled & tender with mushroom purée & crisp potato, served with aged beef-fat Béarnaise & a bright shallot-herb salad

Add truffle +£12

(£15 supplement)

Wine Pairing choose one

2022 **Paul Hobbs**, Chardonnay, Russian River Sonoma, USA

2021 **Barolo La Morra**, Corino Giovanni di Corino Giuliano Italy

SIDES

Creamed Green Beans

Wholegrain mustard

£9

Cauliflower Cheese

Horseradish, mature cheddar

£12

Mashed Potatoes

Chive butter

£9

Heritage Carrots

Orange gel, savoury granola, coriander

£9

Baby Gem Caesar Salad (2 pcs)

Parmesan, crisp chicken skin, croutons

£9

DESSERTS choose one

The Shard

Passionfruit & raspberry parfait with summer berry jelly, layered with guava & almond sponge

Seven Veils Cake

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

Baked Alaska

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

Yuzu Posset

Bright citrus set cream with blueberry sorbet & white-chocolate vanilla shortbread

Ice Cream & Sorbet

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

Wine Pairing choose one

2024 **Côteaux du Layon St Aubin**, D. Barres Loire, France

Tawny Port 10 yo, Delaforce Port, Real Companhia Velha, Portugal