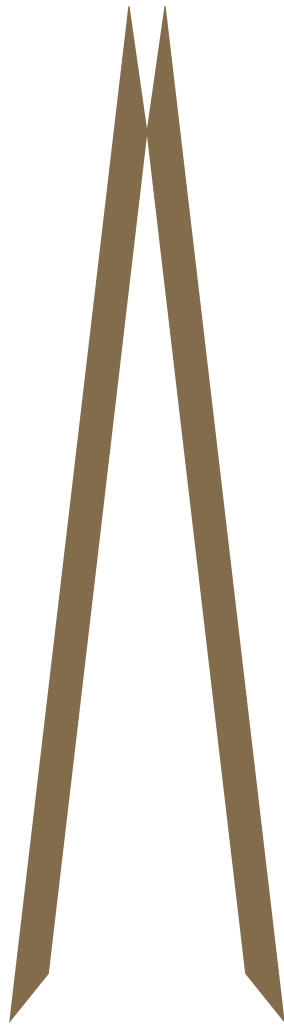


# aqua shard



## SEASONAL SIGNATURE MENU

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 & 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

<b>Green Olives</b>	£6.5	<b>Artisan Sourdough &amp; Ampersand Cultured Butter</b>	£8
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## STARTERS choose one

- ✓ **Salt-baked Beetroot Salad**  
*Earthy beetroot with truffled goat's curd, fig & orange with crisp sourdough. Vegan option available*
- ✓ **Butternut Squash Velouté**  
*Silky squash with roasted pumpkin, pickled mushrooms & a light saffron jelly*
- Poached Portland Cock Crab**  
*Sweet crab with a bright pineapple note & gentle chilli, finished with finger lime & aromatic crab jelly*  
(£10 supplement)
- Grilled Marinated Octopus**  
*Grilled & tender with artichoke, fennel & a sunny orange sauce vierge*  
(£10 supplement)
- Cotswolds White Chicken Terrine**  
*Pressed chicken with mushrooms & black garlic, finished with crisp chicken skin*
- Carpaccio of Irish Beef**  
*Paper-thin beef with preserved tomato, rocket & aged Parmesan, lifted with beef essence*

## MAINS choose one

- ✓ **Truffle & Cep Spelt Risotto**  
*Creamy spelt folded with wild mushrooms, deepened with black garlic & winter truffle*
- Roasted Sea Bream**  
*Crisp-skinned sea bream with grilled pepper in a light cuttlefish & potato broth*
- Poached Cornish Cod**  
*Delicate cod with roasted & pickled cauliflower, finished with an English sparkling wine velouté*  
(£12 supplement)  
Add Oscietra caviar +£15
- Wild Halibut**  
*Roasted halibut with grilled leek & potato in a lightly spiced seafood velouté of cuttlefish & octopus*  
(£25 supplement)
- Irish Braised Beef Cheek**  
*Braised beef cheek with pomme purée, bacon, kale, & red wine sauce*
- Merrifield Farm Duck Breast**  
*Roasted duck with sweet potato & orange, baby gem & toasted hazelnuts, finished with an aromatic sauce*  
(£15 supplement)
- Venison Fillet**  
*Lean venison brushed with juniper & coffee, with braised shoulder & kalettes, brightened by cranberry gel. Grand veneur sauce*  
(£24 supplement)
- Herefordshire Dry-aged Beef Fillet**  
*Grilled & tender with mushroom purée & crisp potato, served with aged beef-fat Béarnaise & a bright shallot-herb salad*  
(£32 supplement)  
Add truffle +£12

## SIDES

<b>Creamed Green Beans</b> <i>Wholegrain mustard</i>	£9	<b>Heritage Carrots</b> <i>Orange gel, savoury granola, coriander</i>	£9
<b>Mashed Potatoes</b> <i>Chive butter</i>	£9	<b>Baby Gem Caesar Salad (2 pcs)</b> <i>Parmesan, crisp chicken skin, croutons</i>	£9
<b>Cauliflower Cheese</b> <i>Horseradish, mature cheddar</i>	£12		

## DESSERTS choose one

- Caramel Custard Tart**  
*Buttery pastry with velvet caramel custard, crème fraîche, sugar-bacon tuile & salted blackcurrant*
- Yuzu Posset**  
*Bright citrus set cream with blueberry sorbet & white-chocolate vanilla shortbread*
- Chocolate Banana Mousse**  
*Rich Guanaja chocolate with miso caramel & banana*
- Ice Cream & Sorbet**  
*A daily selection of house-made ice creams & refreshing sorbets*