

# aqua shard

## DESSERTS

### **The Shard** | £17

*Guava, raspberry, passion fruit*

*Côteaux du Layon St. Aubin, D. Barres, Loire, France* | £15

### **Chocolate Trio** | £17

*Guanaja, opalys, caramelia*

*Dolc Mataró, Alella, Catalunya, Spain* | £17

### **Custard Mousse** | £17

*Blackberry, hazelnut, zuppa inglese*

*Dobogo 'Mylitta' Tokaji Noble Late Harvest, Hungary* | £19

### **Apple Tart** (to share) | £24

*Pink lady apple, caramel, calvados*

*Ice Wine, Vidal, Peller Estates, Niagara, Canada* | £29

### **Artisan Cheese** | £24

Gorwydd Caerphilly – *Cow's Milk, Somerset*

Dorstone – *Ash-Coated Goat's Milk, Herefordshire*

Wynslade – *Cow's Milk, Hampshire*

Colston Bassett Stilton – *Cow's Milk, Nottinghamshire*

*Tawny Port, Delaforce Port, Real Companhia Velha* | £12

### **Ice Cream & Sorbet** | £12

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 and any of our dishes may contain traces of allergens. Our menus are sample menus and 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

## SWEET WINE BY THE GLASS

2022	<b>Côteaux du Layon St. Aubin</b> , D. Barres, Loire, France   75cl   o	£15
2020	<b>Dolc Mataró</b> , Alella, Catalunya, Spain   37.5cl   v, o	£17
2021	<b>Dobogo 'Mylitta' Tokaji Noble Late Harvest</b> , Hungary   37.5cl   v	£19
2021	<b>Passito di Pantelleria</b> , Donnafugata Ben Rye, Sicily   37.5cl	£28
2018	<b>Ice Wine</b> , Vidal, Peller Estates, Niagara, Canada   37.5cl   v	£29
2017	<b>Château Rieussec</b> , 1er Cru Classé, Sauternes, France   37.5cl	£31

## FORTIFIED WINES BY THE GLASS

2017	<b>Quinta do Crasto</b> , LBV   75cl   v	£9
10 YO	<b>Tawny Port, Delaforce Port</b> , Real Companhia Velha   75cl	£12
2016	<b>Vieira de Sousa</b> , Vintage Port   75cl   v	£17
1999	<b>Justino's, Colheita</b> , Madeira, Portugal   75cl   v	£15
NV	<b>Fino, Tio Pepe</b> , Jerez de la Frontera   75cl   v	£7
NV	<b>Pedro Ximénez</b> , El Candado Valdespino, Jerez   75cl   v	£14
NV	<b>Oloroso, Don Gonzalo VOS</b> , Valdespino, Jerez   75cl   v	£18

## DIGESTIVE & AFTER LUNCH

### COGNAC, ARMAGNAC & CALVADOS

<b>Hennessy VS</b>	£21.50
<b>Hennessy XO</b>	£60
<b>Baron de Sigognac VSOP</b>	£18
<b>Baron de Sigognac 10 YO</b>	£20.50
<b>Berneroy VSOP</b>	£16
<b>Camut 12 YO</b>	£38
<b>Dupont 1977</b>	£85

### WHISKY

<b>Monkey Shoulder</b>	£16
<b>Bulleit 10 YO</b>	£19.50
<b>Glenmorangie 12 YO</b>	£20.50
<b>Ardbeg 10 YO</b>	£22.50
<b>Suntory Chita</b>	£25.50
<b>Aberfeldy 16 YO</b>	£28

*For more whisky choices please check with our server*

## COFFEE & TEA

<b>Flat White</b>	£6	<b>Fresh Mint Tea</b>	£6
<b>Double Espresso</b>	£6	<b>Earl Grey Tea</b>	£6
<b>Latté</b>	£6	<b>EB Tea</b>	£6
<b>Americano</b>	£6	<b>Green Tea</b>	£6
<b>Cappuccino</b>	£6	<b>Peppermint Tea</b>	£6
<b>Double Macchiato</b>	£6	<b>Chamomile Tea</b>	£6

*Our coffee is 100% Arabica coffee beans by Illy*