

D I N N E R

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

FOR THE TABLE

Artisan Sourdough & Organic Whey Butter (serves two) 6.5

STARTERS

Spring Greens Velouté Savoury granola, Colston Bassett stilton parfait | v 18

Handcrafted Burrata Pink radicchio, castell franco, brioche croutons,

crispy bacon, sesame seeds & pomegranate dressing 21

> **Crispy Octopus** Piquillo, chickpea, piperade, oregano 23

> > **Roasted Cornfed Chicken** Sprouting broccoli, black garlic, cauliflower purée, morel mushrooms, jus 40

Herb Crust New Season Lamb Saddle Peas, asparagus, black garlic purée, carrot gel, lamb jus 53

Herefordshire Dry Aged Beef Fillet Horseradish, soft herb & pickled walnut salad, short rib & red wine jus 65

Cauliflower Gratin

Herbs & parmesan crumb

0

Bitter Leaf Salad

Blood orange & sakura | v

8

SIDES

0

Chive butter | v9

DESSERTS

The Shard Guava, raspberry, passion fruit 17

Chocolate Trio Guanaja, opalys, caramelia 16

Magnum Sicilian pistachio, sour cherry, sponge 16

Apple Tart (to share) Pink ladies, caramel, Calvados 24

Neal's Yard Cheese Crackers, grapes, honey 24

Ice Cream & Sorbet 12

MAINS

Tenderstem Broccoli Roasted peppers & toasted almond |v|

Tiptoe Farm Potato Mash

Smoked Ham Hock & Chicken Terrine Mushroom ketchup, pickled shimeji & aged parmesan 10

Herefordshire Steak Tartare Pickled cornichons, lilliput capers, shallots, St. Eves rich egg yolk, olive bread croutons & blue nasturtium

22

Pumpkin & Sage Ravioli Roasted squash, goats cheese cream ϕ crispy sage | v30

Wild Halibut Creamy curried leeks, tempura mussels, confit tomato, charcoal touille 54

Cornish Cod & Rope Grown Mussels Leek fondue, sea herbs, cider & saffron emulsion 46

aqua shard

Green Olives

6.5