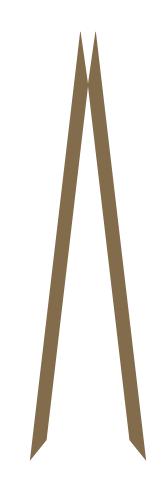
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DINNER

aquashard

FOR THE TABLE

Green Olives

6.5

Artisan Sourdough & Organic Whey Butter (serves two)

6.5

STARTERS

Summer Greens Velouté

Savoury granola, Colston Bassett stilton $\mid v$

18

Handcrafted Burrata

Pink radicchio, castell franco, brioche croutons, crispy bacon, sesame seeds & pomegranate dressing

21

Crispy Octopus

Piquillo, chickpea, piperade, oregano 23

Smoked Ham Hock & Chicken Terrine

Mushroom ketchup, pickled shimeji ϕ aged parmesan

19

Herefordshire Steak Tartare

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

22

MAINS

Pumpkin & Sage Ravioli

Roasted squash, goats cheese cream ϕ crispy sage |v|

30

Wild Halibut

Creamy curried leeks, tempura mussels, confit tomato, charcoal touille

54

Cornish Cod & Rope Grown Mussels

Leek fondue, sea herbs, cider & saffron emulsion

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

SIDES

Tenderstem Broccoli

Roasted peppers ψ toasted almond | v

9

Tiptoe Farm Potato Mash

Chive butter $\mid v$

9

Cauliflower Gratin

Herbs & parmesan crumb

9

Bitter Leaf Salad

Blood orange ϕ sakura $\mid v$

8

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