aquashard



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 $\mid v$

Handcrafted Burrata

Isle of Wight tomatoes, black olive, sourdough, basil, Bloody Mary consommé

21

Crispy Octopus

Piquillo, chickpea, piperade, oregano

Smoked Ham Hock & Chicken Terrine

Piccalilli, herb crust & Guinness bread 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 $\dot{\sigma}$ crispy sage $\mid v \mid$ 30

Wild Halibut

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

54

Seared Cornish Red Mullet

Concassed heritage tomatoes, king prawns, confit shallots, pickled seaweed, piquillo & lovage oil

48

Roasted Cornfed Chicken

Sauté rainbow chard & crispy bacon, butternut squash purée, apricot farce, rosemary jus

40

Herb Crust New Season Lamb Saddle

Peas, asparagus, black garlic purée, carrot gel, lamb jus

Herefordshire Dry Aged Beef Fillet

Horseradish, soft herb & pickled walnut salad, short rib & red wine jus

65

SIDES

Broccoli

Kale pesto, toasted almonds |v|

9

Tiptoe Farm Potato Mash

Chive butter $\mid v$

9

Cauliflower Gratin

Herbs & parmesan crumb

g

Fennel Salad

Radish, orange, Calamansi Vinaigrette $\mid v$

Q

Heritage Carrots

Orange glaze, savory granola

9

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

21

Ice Cream & Sorbet

12