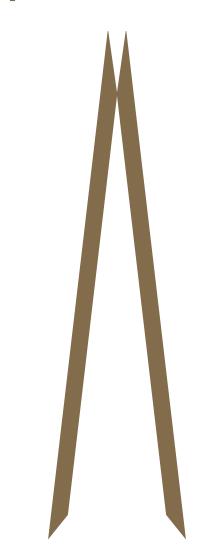
aquashard



DINNER

aqua shard

FOR THE TABLE

Green Olives 6.5

Artisan Sourdough & **Ampersand Cultured Butter** 75

STARTERS

Lincolnshire Celeriac Velouté

Shimeji mushrooms, croutons, truffle butter | v 18

Hertfordshire Goats Curd & Salt Baked Beetroot

Black fig, sourdough crisp, truffle honey

Crispy Octopus

Piquillo, chickpea, piperade, oregano 23

Cotswolds White Chicken Terrine

Ham Hock, pickled onion purée, crisp chicken skin

Scottish Venison Carpaccio

Fine beans, sour cherry, pissenlit, 82% dark chocolate

MAINS

Mushroom Tortellini

Wilted rocket, Madera & truffle sauce | v 30

Wild Halibut

Brown shrimps, sea herbs, smoked butter sauce 60

Seaweed-Crusted Stone Bass

Butternut squash velouté, baby chard, crisp sea sprigs 48

Roasted Guinea Fowl

Confit leg rillettes, cavolo nero, garlic purée, jus gras

Merrifield Farm Duck Breast

Sweet potato purée, orange, baby gem lettuce, aromatic sauce

Herefordshire Dry Aged Beef Fillet

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

65

SIDES

Cauliflower Gratin

Bitter Leave Salad

Honey mustard dressing | v

Butter Poached Heritage Carrots Star anise, tarragon | v

DESSERTS



Guanaja chocolate, Amarena cherry, milk ice cream 18

The Shard

Braised Red Cabbage

Port, red wine, apple

9

Tiptoe Farm Potato Mash

Chive butter | v

Guava, raspberry, passion fruit 17

Milk Chocolate Banoffee

Jivara 40%, banana, peanuts 16

Apple Tart (to share)

Pink ladies, caramel, Calvados 24

Neal's Yard Cheese Selection

Crackers, grapes, honey 24

Ice Cream & Sorbet

12