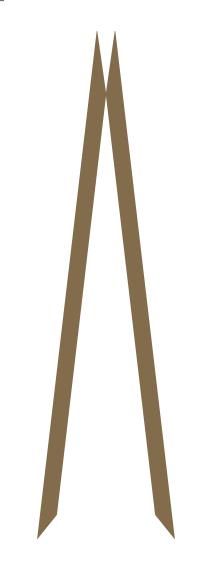
# aquashard



### DINNER

## aquashard

#### FOR THE TABLE

Green Olives 6.5

Artisan Sourdough & Ampersand Cultured Butter 7.5

#### STARTERS

Lincolnshire Celeriac Velouté

Shimeji mushrooms, croutons, truffle butter  $\mid v \mid$ 

18

Hertfordshire Goats Curd & Salt Baked Beetroot

Black fig, sourdough crisp, truffle honey
21

**Crispy Octopus** 

Piquillo, chickpea, piperade, oregano 26 **Cotswolds White Chicken Terrine** 

Ham Hock, pickled onion purée, crisp chicken skin 19

**Irish Beef Carpaccio** 

Garlic purée, green beans, preserved tomato, aged Parmesan

22

#### MAINS

**Mushroom Tortellini** 

Winter truffle, wilted rocket, Madeira butter sauce | v 35

Wild Halibut

Brown shrimps, sea herbs, smoked butter sauce

**Butter Poached Shetland Cod** 

Pickled cauliflower, English sparkling wine & caviar velouté

43

Port, red wine, apple

**Tiptoe Farm Potato Mash** 

Chive butter |v|

**Merrifield Farm Duck Breast** 

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

53

**Roast Scottish Venison Fillet** 

Bitter chocolate, cranberry & cherry gel, kalettes, sauce Grand Veneur

60

Herefordshire Dry Aged Beef Fillet

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

65

SIDES

Braised Red Cabbage Cauliflower Gratin

10

Bitter Leave Salad

Honey mustard dressing  $\mid v$ 

Butter Poached Heritage Carrots

Star anise, tarragon | v

DESSERTS

The Shard

Guava, raspberry, passion fruit 17

Chocolate Trio

Guanaja, opalys, caramelia 17

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**Custard Mousse** 

Blackberry, hazelnut, zuppa ingle 17 Pink ladies, caramel, Calvados 24

Ice Cream & Sorbet

Apple Tart (to share)

12

**Artisan Cheese** 

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

24