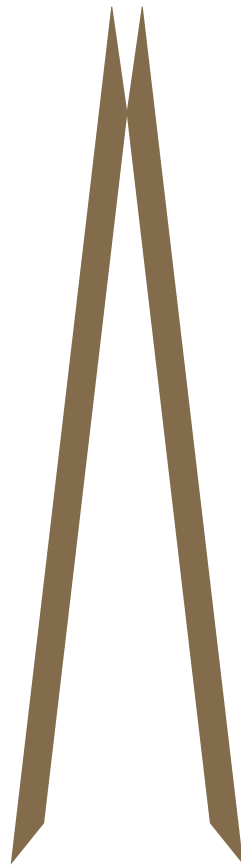


# aqua shard



## LUNCH

Available Monday to Friday | 12pm - 2.30pm

Two-course & Aqua Bellini | **39** per person

Add wine pairing | **30** per person

Three-course & Aqua Bellini | **49** per person

Add wine pairing | **39** per person

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 *gf* - gluten free

# aqua shard

## FOR THE TABLE

### Green Olives

6.5

### Artisan Sourdough & Organic Whey Butter *(serves two)*

6.5

## STARTERS

*please select one*

### Summer Greens Velouté

*Savoury granola, Colston Bassett stilton | v*

### Whisky Cured Salmon

*Purple potato salad, gribiche, crispy shallot*

### Smoked Ham Hock & Chicken Terrine

*Mushroom ketchup, pickled shimeji & aged parmesan*

### Handcrafted Burrata

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

*(£9 supplement)*

### Herefordshire Steak Tartare

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

*(£10 supplement)*

*Wine Pairing please select one*

**Verdejo Silga, Rueda, Spain, 2022**

**Dolcetto D'Alba Rocche Costamagna, Piedmont, Italy, 2021**

## MAINS

*please select one*

### Pumpkin & Sage Ravioli

*Roasted squash, goats cheese cream & crispy sage | v*

### Cornish Cod & Rope Grown Mussels

*Leek fondue, sea herbs, cider & saffron emulsion*

### Wild Halibut

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

*(£20 supplement)*

### Roasted Cornfed Chicken

*Sprouting broccoli, black garlic, cauliflower purée, morel mushrooms, jus*

### Herefordshire Dry Aged Beef Fillet

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

*(£25 supplement)*

*Wine Pairing please select one*

**Iona Sauvignon Blanc, Elgin Highlands, South Africa, 2023**

**Cabernet-Merlot-Garnacha Villa D'Orta, Somontano, Spain, 2021**

## SIDES

### Tenderstem Broccoli

*Roasted peppers & toasted almond | v*

9

### Tiptoe Farm Potato Mash

*Chive butter | v*

9

### Bitter Leaf Salad

*Blood orange & sakura | v*

8

## DESSERTS

*please select one*

### Baileys Cheesecake

*Yorkshire rhubarb, blood orange, hazelnuts*

### Lemon Tart

*Meringue, kaffir lime, ginger*

### Chocolate Delice

*70% dark chocolate, coffee, kumquat*

### Lincolnshire Poacher

*Pear compote, walnut, honey*

*Dessert Wines please select one of the below*

**Côteaux du Layon Loire Valley, France**

**Tawny Port Delaforce Port, Real Companbia Velba, 10 yo**