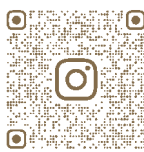
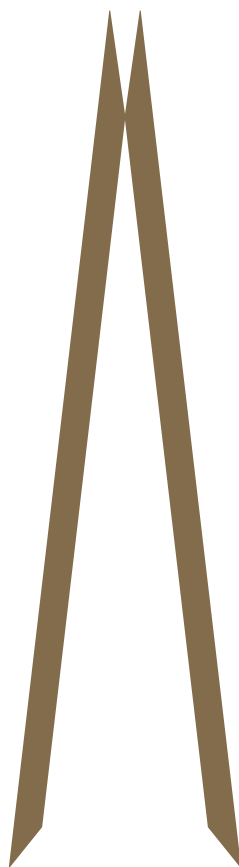


aquashard



@AQUASHARD

WIN A COMPLIMENTARY STARRY NIGHT BAR EXPERIENCE

Post an iconic picture of your experience on social media during brunch or lunch tagging **@aquashard** with the hashtag **#iconicshardviews** for a chance to win a starry night bar experience at Aqua Shard Bar for two guests.

T&C apply: Cannot be used in conjunction with any other offer. Must follow us to enter the competition.

LUNCH

Available Monday to Friday | 12pm - 2.30pm

Two-course | **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

Piccalilli, herb crust & Guinness bread

Handcrafted Burrata

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

(£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, 2022

MAINS

please select one

Pumpkin & Sage Ravioli

Roasted squash, goats cheese cream & crispy sage | v

Seared Cornish Red Mullet

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

(£10 supplement)

Wild Halibut

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

(£15 supplement)

Roasted Cornfed Chicken

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

Garnacha, "Caramelos", Bodegas Obergo, Somontano, Spain, 2022

SIDES

Broccoli

Kale pesto, toasted almonds | v

9

Tiptoe Farm Potato Mash

Chive butter | v

9

Fennel Salad

Radish, orange, Calamansi Vinaigrette | v

9

Heritage Carrots

Orange glaze, savory granola

9

DESSERTS

please select one

Saint Honoré

Chocolate, tonka, apricot

Custard Mousse

Raspberry, hazelnut, zuppa inglese

Elderflower Tart

Strawberries, basil, hibiscus

Neal's Yard Cheese

Gorwydd Caerphilly, grapes chutney, crackers

Dessert Wines please select one of the below

Côteaux du Layon, Loire Valley, France

Tawny Port Delaforce Port, Real Companbia Velba, 10 yo