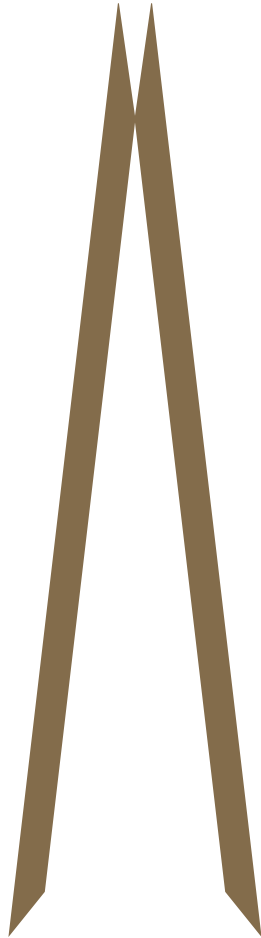


aqua shard



SCENIC SELECTION

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

Scenic Selection

window table | three-course | glass of Champagne | **£120** per person
wine-pairing | + **£40** per person
minimum 2 people

FOR THE TABLE

Green Olives
6.5

**Artisan Sourdough &
Organic Whey Butter** *(serves two)*
6.5

STARTER

Starter Selection Platter

*A specially curated platter of our signature starters, selected to offer
a variety of flavours & textures perfect for sharing*

MAINS

please select one

Pumpkin & Sage Ravioli

Roasted squash, goats cheese cream & crispy sage | v

Wild Halibut

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

Cornish Cod & Rope Grown Mussels

Leek fondue, sea herbs, cider & saffron emulsion

Roasted Cornfed Chicken

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

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*

(£15 supplement)

Wine Pairing please select one

Condrieu Les Chaillets, Vieilles Vignes, D. Cuilleron, Rhône Valley, 2021
Barolo La Morra, Corino Giovanni di Corino Giuliano, Piedmont, 2020

SIDES

Tenderstem Broccoli

Roasted peppers & toasted almond | v
9

Tiptoe Farm Potato Mash

Chive butter | v
9

Cauliflower Gratin

Herbs & parmesan crumb
9

Bitter Leaf Salad

Blood orange & sakura | v
8

DESSERT

Dessert Discovery Platter

*A selection platter featuring an assortment of our finest desserts, crafted for sharing & designed
to offer a sweet, indulgent finale to the Aqua Shard experience*

Wine Pairing please select one

Dobogo, 'Mylitta', Tokaji Noble, Late Harvest, Hungary, 2021
Dolc Mataró, Alella, Catalunya, Spain, 2020