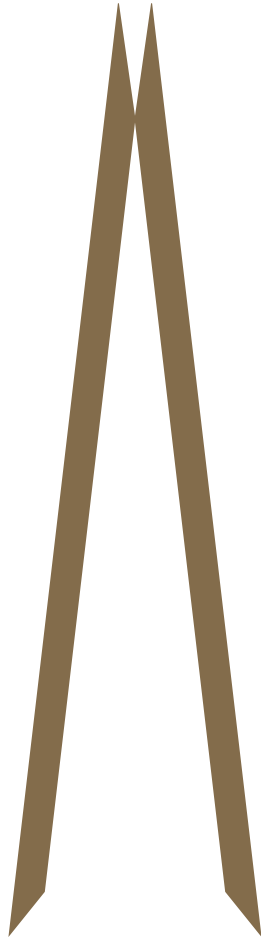


aqua shard



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

aqua shard

Scenic Selection

window table | three-course | glass of Champagne | **£120** per person

minimum 2 people

FOR THE TABLE

Green Olives
6.5

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

STARTERS

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)

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

DESSERTS

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