

SUNSET Available Sunday to Thursday 5.30pm - 6.30pm

Three-course | **60** 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

aquashard

Sunset Menu

Three-course | Aqua Bellini | 60 per person

FOR THE TABLE

Green Olives 6.5

Artisan Sourdough & Organic Whey Butter (serves two) 6.5

STARTERS

please select one

Lincolnshire Celeriac Velouté Shimeji mushrooms, croutons, truffle butter |v|

Whisky Cured Salmon Purple potato salad, gribiche, crispy shallot

Cotswolds White Chicken Terrine Ham Hock, pickled onion purée, crisp chicken skin

MAINS

please select one

Pumpkin & Sage Ravioli Roasted squash, goats cheese cream & crispy sage | v

Seaweed-Crusted Stone Bass Butternut squash velouté, baby chard, crisp sea sprigs (£10 supplement)

Roasted Guinea Fowl Confit leg rillettes, horseradish kalettes, garlic purée, jus gras

SIDES

Broccoli Kale pesto, toasted almonds | v 0

Tiptoe Farm Potato Mash *Chive butter* | v0

> **Cauliflower Gratin** 0

Fennel Salad Radish, orange, Calamansi Vinaigrette | v 0

> **Heritage Carrots** Orange glaze, savory granola 9

DESSERTS please select one

The Shard Guava, raspberry, passion fruit Milk Chocolate Banoffee Jivara 40%, banana, peanuts

Ice Cream & Sorbet