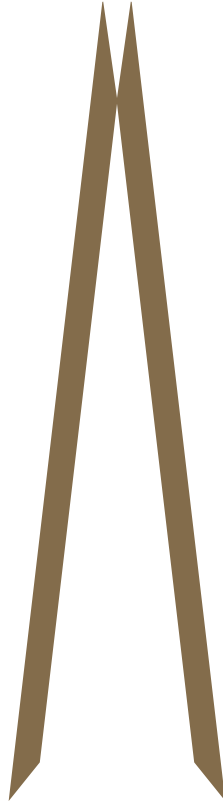


# aqua shard



## DINNER



### ONE STEP CLOSER TO HOME



We are delighted to support Great Ormond Street Hospital Children's Charity's (GOSH Charity) Christmas Appeal, helping raise money to give seriously ill children from across the UK the best chance of being home with their families this Christmas.

For each Christmas special menu item sold, Aqua Shard will make a donation to GOSH Charity's Christmas Appeal. Throughout December there will be an optional £1 donation on every bill.



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

For each Christmas special sold, Aqua Shard will donate at least 50% of the selling price to Great Ormond Street Hospital Children's Charity (charity number 1160024).

Registered office: 40 Bernard Street, London WC1N 1LE

# aqua shard

## FOR THE TABLE

**Green Olives**  
6

**Artisan Sourdough &  
Organic Whey Butter** *(serves two)*  
6

## STARTERS

**Jerusalem Artichoke Velouté**  
*Hazelnut, crones & black truffle | v, gf*  
17

**Caramelised Fig & Handcrafted Burrata**  
*Black fig, Sicilian pistachio, aged balsamic*  
19

**Crispy Octopus**  
*Piquillo, chickpea, piperade, oregano | gf*  
22

**Orkney Scallop Ceviche**  
*Raspberry, radish, granny smith | gf*  
23

**Smoked Ham Hock & Chicken Terrine**  
*Mushroom ketchup, pickled shimeji & aged parmesan*  
18

**Classic Steak Tartare**  
*Pickled girolles, smoked egg yolk, caper,  
sourdough, oyster leaf*  
20

## MAINS

**Pumpkin & Sage Ravioli**  
*Roasted squash, goats cheese cream & crispy sage | v*  
29

**Line Caught Seabass & Cornish Crab**  
*Fingerling potato, seaweed butter & crab bisque*  
49

**Herb Crusted Monkfish Tail**  
*Butter bean & tomato fondue, baby leek, sauce vierge*  
52

**Roasted Guinea Fowl**  
*Purple potato, truffle, buckwheat, tenderstem broccoli,  
bitter leaves, cider jus | gf*  
42

**Venison Loin**  
*Braised haunch, parsnip & pickled blackberry jus | gf*  
49

**Black Angus Beef Fillet**  
*Roasted carrot, hen of the woods, beef fat & bone marrow  
marmalade, red wine jus | gf*  
59

## SIDES

**Baby Leaf Salad**  
*Radish, five-herb dressing | vg, gf*  
7

**Green Beans**  
*Hazelnut, truffle | v, gf*  
8

**Heritage Carrots**  
*Cashew, cumin butter | v, gf*  
7

**Grilled Tenderstem Broccoli**  
*Smoked almond pesto | v, gf*  
8

**Tiptoe Farm Potato Mash**  
*Chive butter | v, gf*  
7

## DESSERTS

### *GOSH Festive Special*

**The Christmas Gift**  
*Breton, white chocolate mousse, fresh mango,  
mango puree, shard tuile*  
16.5

**Chocolate Trio**  
*Guanaja, opalys, caramelia*  
15

**Magnum**  
*Sicilian pistachio, sour cherry, pistachio sponge*  
15

**Apple Tart**  
*Pink ladies, caramel, Calvados, Neal's Yard Cheese*  
23

**Neal's Yard Cheese**  
*Crackers, grapes, honey*  
21

**Ice Cream & Sorbet**  
9