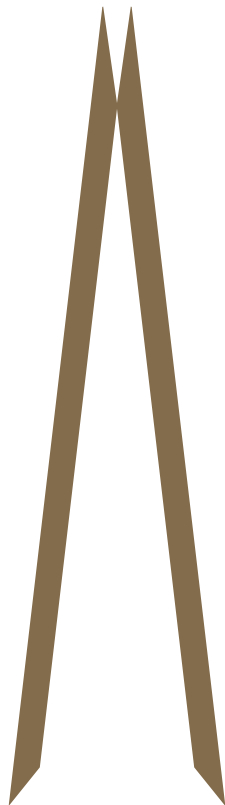


aqua shard



LUNCH

Available Monday to Friday
12pm - 2.30pm

Three-course | **60** per person
Add wine pairing | **36** per person

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

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FOR THE TABLE

Green Olives
6

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

STARTERS

please select one

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

Whisky Cured Salmon
New potato salad, gribiche, crispy shallot

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

Caramelised Fig & Handcrafted Burrata
Black fig, Sicilian pistachio, aged balsamic
(£9 supplement)

Herefordshire Steak Tartare
Caramelised onions, horseradish, brioche & chive
(£10 supplement)

Wine Pairing please select one

Verdejo Silga, Rueda, Spain, 2021
Dolcetto D'Alba Rocche Costamagna, Piedmont, Italy, 2020

MAINS

please select one

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

Cornish Cod & Rope Grown Mussels
Leek fondue, sea herbs, cider & saffron emulsion

Roasted Norfolk Bronze Turkey
*Roasted sprouts, chestnut, cranberry &
brown butter turkey jus | gf*

Line Caught Seabass & Cornish Crab
Fingerling potato, seaweed butter & crab bisque
(£18 supplement)

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, 2022
Cabernet-Merlot-Garnacha Villa D'Orta, Somontano, Spain, 2021

SIDES

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

Grilled Tenderstem Broccoli
Smoked almond pesto | vg, gf
8

Tiptoe Farm Potato Mash
Chive butter | v, gf
7

Green Beans
Truffle, hazelnut | v, gf
8

DESSERTS

please select one

Bramble Blackberry Cheesecake
Cream cheese, blackberry, granola

Aqua Shard Festive Trifle
Chocolate, orange, almond

Christmas Pudding
Red currant, brandy custard

Baron Bigod Cheese
Honey, winter truffle, crackers
(£5 supplement)

Dessert Wines please select one of the below

Côteaux du Layon Loire Valley, France
Tawny Port Delaforce Port, Real Companhia Velha, 10 yo