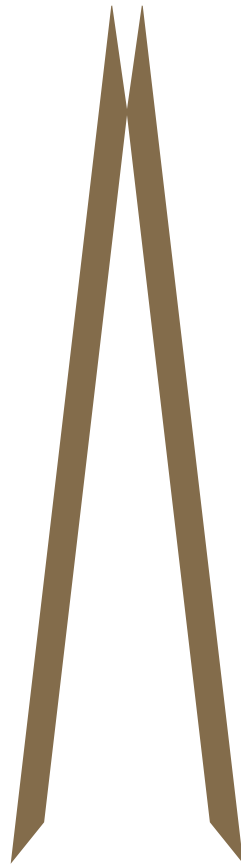


aqua shard



JAZZ NIGHT MENU

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

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Available from 7:30pm

90 per person | minimum 2 person per table

FOR THE TABLE

Green Olives
6.5

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

STARTERS

please select one

Summer Greens Velouté
Savoury granola, Colston Bassett stilton | v

Smoked Ham Hock & Chicken Terrine
Piccalilli, herb crust & Guinness bread

Whisky Cured Salmon
Purple potato salad, gribiche, crispy shallot

Handcrafted Burrata
*Isle of Wight tomatoes, black olive, sourdough, basil,
Bloody Mary consommé*

MAINS

please select one

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

Roasted Cornfed Chicken
*Sauté rainbow chard & crispy bacon, butternut squash purée,
apricot farce, rosemary jus*

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

Herefordshire Dry Aged Beef Fillet
*Horseradish, soft herb & pickled walnut salad,
short rib & red wine jus
(£15 supplement)*

SIDES

Broccoli
Kale pesto, toasted almonds | v
9

Fennel Salad
Radish, orange, Calamansi Vinaigrette | v
9

Tiptoe Farm Potato Mash
Chive butter | v
9

Heritage Carrots
Orange glaze, savory granola
9

DESSERTS

please select one

The Shard
Guava, raspberry, passion fruit

Custard Mousse
Raspberry, hazelnut, zuppa inglese

Chocolate Trio
Guanaja, opalys, caramelina

Ice Cream & Sorbet