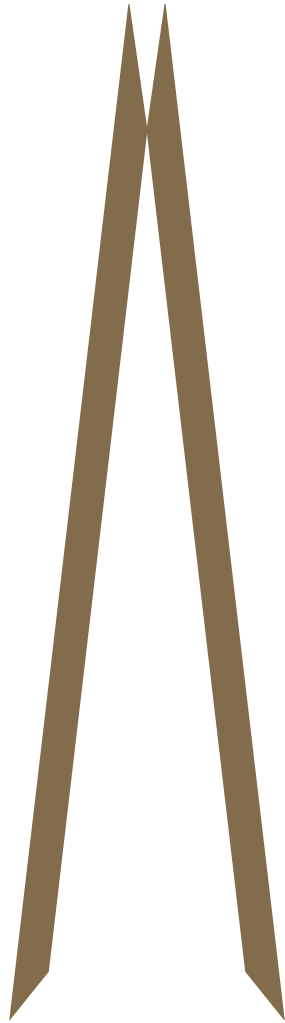


aqua shard



DINNER SKYLINE

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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DINNER SKYLINE MENU

Window table | Three-course | Glass of Champagne | **135** per person

Wine-pairing | **40** per person

minimum 2 people

FOR THE TABLE

**Artisan Sourdough &
Ampersand Cultured Butter**

STARTER

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*

Seared Cornish Red Mullet

*Concassed heritage tomatoes, king prawns, confit shallots,
pickled seaweed, piquillo & lovage oi*

Roasted Cornfed Chicken

*Sauté rainbow chard & crispy bacon, butternut squash purée,
apricot farce, rosemary 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)

Wine Pairing please select one

Paul Hobbs, Chardonnay, Russian River, Sonoma, USA 2021

Barolo La Morra, Corino Giovanni di Corino Giuliano, Italy 2020

SIDES

Broccoli

Kale pesto, toasted almonds | v

9

Tiptoe Farm Potato Mash

Chive butter | v

9

Cauliflower Gratin

Herbs & parmesan crumb

9

Fennel Salad

Radish, orange, Calamansi Vinaigrette | v

9

Heritage Carrots

Orange glaze, savory granola

9

DESSERT

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*

Wine Pairing please select one

Tokaji Late Harvest, Mylitta Dobogo, Hungary 2021