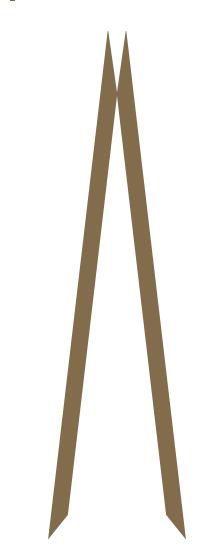
aquashard



DINNER

aqua shard

FOR THE TABLE

Green Olives 6.5

Artisan Sourdough & **Ampersand Cultured Butter** 7.5

STARTERS

Lincolnshire Celeriac Velouté

Shimeji mushrooms, croutons, truffle butter | v 18

Hertfordshire Goats Curd & Salt Baked Beetroot

Black fig, sourdough crisp, truffle honey 21

Crispy Octopus

Piquillo, chickpea, piperade, oregano 23

Cotswolds White Chicken Terrine

Ham Hock, pickled onion purée, crisp chicken skin

19

Irish Beef Carpaccio

Garlic purée, green beans, preserved tomato, aged Parmesan 22

MAINS

Mushroom Tortellini

Wilted rocket, Madera & truffle sauce | v 30

Wild Halibut

Brown shrimps, sea herbs, smoked butter sauce

Seaweed-Crusted Stone Bass

Butternut squash velouté, baby chard, crisp sea sprigs 48

Roast Scottish Venison Fillet

Bitter chocolate, cranberry & cherry gel, kalettes, sauce Grand Veneur 60

Merrifield Farm Duck Breast

Sweet potato purée, orange, baby gem lettuce, aromatic sauce 53

Herefordshire Dry Aged Beef Fillet

Horseradish, soft herb & pickled walnut salad, short rib & red wine jus 65

SIDES

Braised Red Cabbage

Port, red wine, apple

Tiptoe Farm Potato Mash

Chive butter | v

Cauliflower Gratin

Bitter Leave Salad

Honey mustard dressing | v

Butter Poached Heritage Carrots

Star anise, tarragon | v

DESSERTS

The Shard

Guava, raspberry, passion fruit

Chocolate Trio

Guanaja, opalys, caramelia 16

Milk Chocolate Banoffee

Jivara 40%, banana, peanuts

16

Apple Tart (to share) Pink ladies, caramel, Calvados

Neal's Yard Cheese Selection

Crackers, grapes, honey 24

Ice Cream & Sorbet

12