

EARLY EVENING MENU

Available Sunday to Thursday 5.30pm - 6.30pm

Three-course | **60** per person

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

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aquashard

FOR THE TABLE

Green Olives 6.5 Artisan Sourdough & Ampersand Cultured Butter 7.5

STARTERS

please select one

Lincolnshire Celeriac Velouté Shimeji mushrooms, croutons, truffle butter | v

Whisky Cured Salmon Purple potato salad, gribiche, crispy shallot

Cotswolds White Chicken Terrine Ham Hock, pickled onion purée, crisp chicken skin

MAINS

please select one

Mushroom TortelliniWilted rocket, Madera & truffle sauce | v

Seaweed-Crusted Stone Bass Butternut squash velouté, baby chard, crisp sea sprigs (£10 supplement)

Roasted Cornfed Chicken Confit leg, savoy cabbage, Pommery mustard & herb velouté

SIDES

Braised Red Cabbage Port, red wine, apple 9

Tiptoe Farm Potato Mash

Chive butter | *v*

Bitter Leave Salad Honey mustard dressing | v 9

Butter Poached Heritage Carrots Star anise, tarragon | v 9

9 Cauliflower Gratin

9

DESSERTS please select one

The Shard *Guava, raspberry, passion fruit*

Milk Chocolate Banoffee Jivara 40%, banana, peanuts

Ice Cream & Sorbet