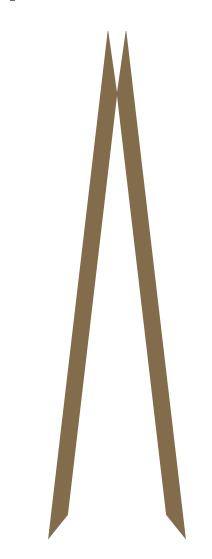
# aquashard



#### DINNER

## aquashard

#### FOR THE TABLE

Green Olives 6.5

Artisan Sourdough & Ampersand Cultured Butter 7.5

#### STARTERS

#### Lincolnshire Celeriac Velouté

Shimeji mushrooms, croutons, truffle butter  $\mid v \mid$  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**

Winter truffle, wilted rocket, Madeira butter sauce | v 35

#### Wild Halibut

Brown shrimps, sea herbs, smoked butter sauce 60

#### **Butter Poached Shetland Cod**

Pickled cauliflower, English sparkling wine & caviar velouté 43

#### Merrifield Farm Duck Breast

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

#### **Roast Scottish Venison Fillet**

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

#### Herefordshire Dry Aged Beef Fillet

Horseradish, soft herb & pickled walnut salad, red wine jus

#### SIDES

#### **Braised Red Cabbage**

Port, red wine, apple

**Tiptoe Farm Potato Mash** 

Chive butter | v

#### **Cauliflower Gratin**

10

**Bitter Leave Salad** 

Honey mustard dressing |v|

#### Butter Poached Heritage Carrots

Star anise, tarragon | v

#### DESSERTS

#### The Shard

Guava, raspberry, passion fruit 17

#### **Chocolate Trio**

Guanaja, opalys, caramelia 17

#### **Custard Mousse**

Blackberry, hazelnut, zuppa ingle 17 Apple Tart (to share)
Pink ladies, caramel, Calvados
24

Ice Cream & Sorbet

#### **Artisan Cheese**

Gorwydd Caerphilly — Cow's Milk, Somerset Dorstone — Ash-Coated Goat's Milk, Herefordshire Wynslade — Cow's Milk, Hampshire Colston Bassett Stilton — Cow's Milk, Nottinghamshire

24