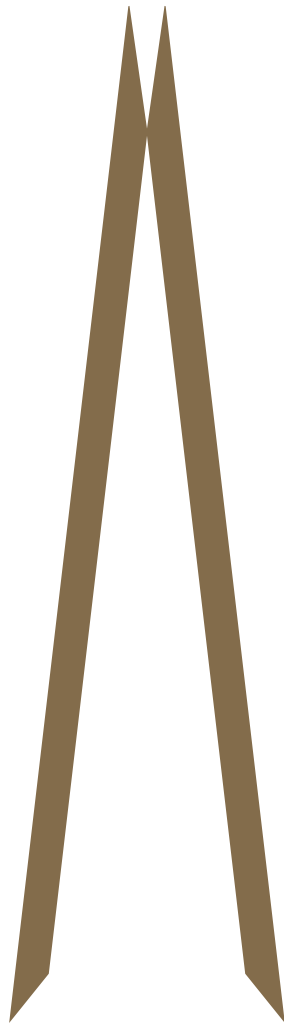


aqua shard



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 | **£135pp**

Wine-pairing | **£40pp**

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

Mushroom Tortellini

Winter truffle, wilted rocket, Madeira butter sauce | v

Wild Halibut

*Brown shrimps, sea herbs,
smoked butter sauce*

Butter Poached Shetland Cod

*Pickled cauliflower, English sparkling
wine & caviar velouté*

Roast Scottish Venison Fillet

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

Merrifield Farm Duck Breast

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

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

Braised Red Cabbage

Port, red wine, apple
9

Tiptoe Farm Potato Mash

Chive butter | v
9

Cauliflower Gratin

10

Bitter Leave Salad

Honey mustard dressing | v
9

Butter Poached Heritage Carrots

Star anise, tarragon | v
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

Tokaji Late Harvest, Mylitta Dobogo, Hungary 2021