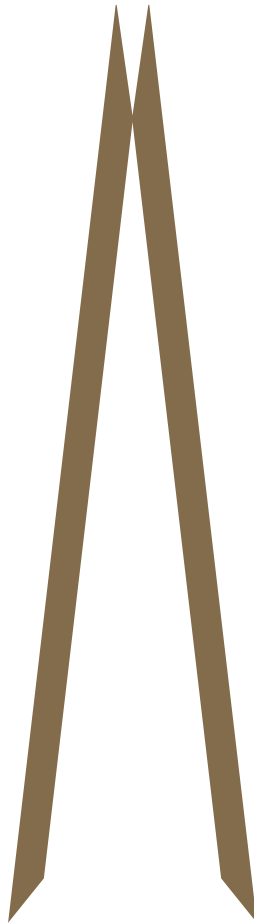


# aqua shard



## DINNER SKYLINE

Window table | Three-course | A glass of Veuve Clicquot Rosé Champagne | **£175**pp  
Wine-pairing | + **£40**pp

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

# aqua shard

## DINNER SKYLINE MENU

Window table | Three-course | A glass of Veuve Clicquot Rosé Champagne | **£175**pp  
Wine-pairing | + **£40**pp  
*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*

#### Seaweed-Crusted Stone Bass

*Butternut squash velouté, baby chard, crisp sea sprigs*

#### 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*

#### 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 Leaf 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**