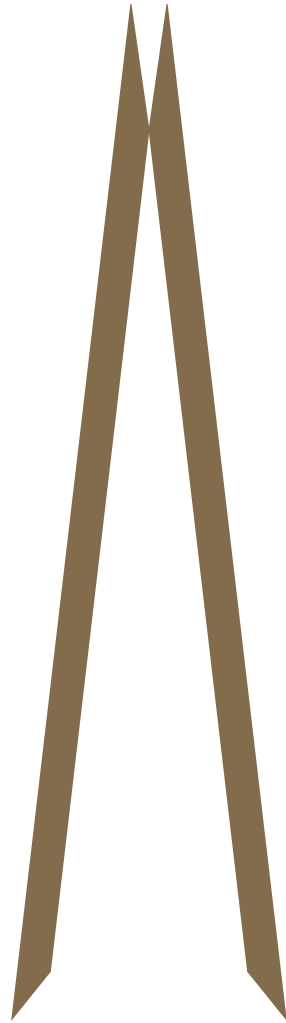


aqua shard



GROUP SET MENU

Three-course | **£95pp**

Add a glass of Champagne | **+£20pp**

Minimum 8 people, everyone must order the same menu

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

FOR THE TABLE

Green Olives | £6.5

**Artisan Sourdough & Ampersand
Cultured Butter** | £7.5

STARTERS *please select one*

Vg Salt Baked Beetroot Salad
*Pickled candy beetroot, William pear, crisp walnuts,
crematta, basil pesto*

Cotswolds White Chicken Terrine
*Poached & confit chicken, Paris brown mushroom,
pickled onion purée, crisp chicken skin*

Vg Piquillo Pepper Hummus
Grilled peppers, caponata, salsa verde
Velouté of English Asparagus
Pickled quail egg, smoked bacon, pickled mushroom

Hertfordshire Goats Curd & Ibérico Ham
*Pickled pear, salt baked beetroot, sourdough crisp,
truffle honey*

Cured Blow Torched Mackerel
*Pink Fir potato, pickled apple & cucumber, sorrel,
herring roe caviar dressing*

Carpaccio of Irish Beef
*Garlic purée, green beans, preserved tomato, rocket,
beef essence, aged Parmesan*

MAINS *please select one*

Vg Roasted Moroccan Spiced Cauliflower
*Pickled raisins, caramelised cauliflower & yuzu purée,
romanesco couscous, amaretto foam*
V Wild Garlic Spelt Risotto
*Morel mushroom, -8 beer vinegar gel, black garlic | vegan
option available*
Add truffle +£12

Grilled Looe Monkfish Tail
*Spiced aubergine, natural yoghurt, coriander,
aromatic red wine reduction*

Butter Poached Shetland Cod
*Roasted & pickled cauliflower, English sparkling
wine velouté*
Add 10g of Oscietra caviar +£15

Merrifield Farmed Duck Breast
*Confit duck leg, sweet potato & orange purée,
baby gem lettuce, hazelnut, sweet & sour sauce*

Roasted Cornish Lamb
*Braised shoulder, English asparagus, broad beans,
preserved tomato's, salsa verdi*

SIDES

Creamed Green Beans | £9
Whole grain mustard

Bitter Leaf Salad | £9
Cherry dressing

Cauliflower Cheese | £10
Horseradish, mature cheddar

Butter Poached Heritage Carrots | £9
Star anise, tarragon

Mash Potato | £9
Chive butter

DESSERTS *please select one*

The Shard
Guava, raspberry, passion fruit

Artisan Cheese (£8 supplement)
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

Yuzu Posset
*Strawberry sorbet, vanilla shortbread, white
chocolate cream*

Seven Veils
Chocolate, hazelnut, yuzu