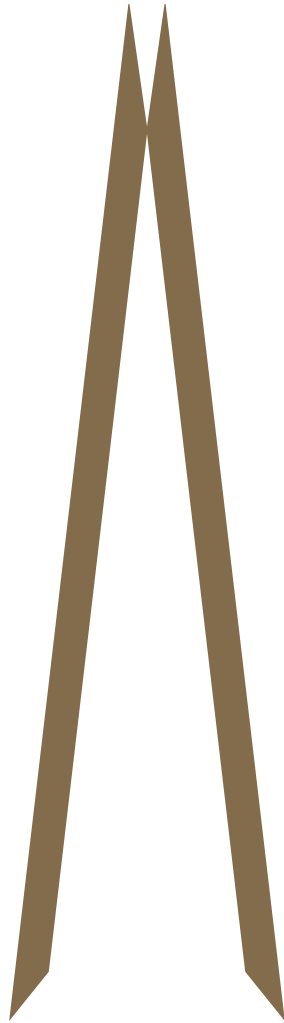


aqua shard



À LA CARTE 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 & any of our dishes may contain traces of allergens. Our menus are sample menus & 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

À LA CARTE MENU

Our cooking follows the seasons, with ingredients sourced from trusted local partners & sustainability at the heart of every choice. Menus are written to spotlight the dish itself, simple, clear & appetizing, so you can focus on flavour.

FOR THE TABLE

Fermented Lentil, Heritage Grain Artisan Sourdough & Ampersand Cultured Butter	£8	Nocerella Olives	£6.5
---	----	-------------------------	------

STARTERS choose one

✓ Royal Oak Farm Salt-baked Beetroot Salad	£18	Orkney Hand-dived Scallops	£29
<i>Pickled candy beetroot, William pear, crisp walnuts, English whipped goat's curd & wild herb pesto. Vegan option available</i>		<i>Roasted in the shell, Jerusalem artichoke purée, 12-month preserved lemon, foraged salty fingers, black winter truffle</i>	
Sunbeam Watercress & Potato Velouté	£18	Cotswold White Chicken Terrine	£18
<i>Preserved Cornish sardines, burnt lemon & heritage potato salad - can be made vegetarian</i>		<i>Confit thigh, smoked & poached breast, pickled trompette mushrooms, black garlic emulsion, served with sourdough toast</i>	
Poached Portland Crab	£26	Dry-aged Irish Beef Carpaccio	£22
<i>Salad of crab dressed with chilli & finger lime, Brown crab & pineapple purée, aromatic crab jelly</i>		<i>Thinly sliced marinated rump of beef, wild rocket, 36-month Parmesan cheese, preserved tomatoes dressed with mature beef fat dressing</i>	
Grilled & Glazed Octopus	£27		
<i>Violet artichoke barigoule, garden mint, fennel & orange sauce vierge</i>			

MAINS choose one

Vg Roast Cauliflower Steak	£30	Herefordshire Dry-aged Beef Fillet	£67
<i>Marinated & roasted cauliflower with a light shallot & sherry vinaigrette, roasted pumpkin puree, pomegranate, pickled beetroot, crisp cauliflower & braised puy lentils</i>		<i>Grilled & glazed in beef reduction, sharpened with -8 red wine vinegar. Mushroom puree, potato rosti, aged beef-fat Béarnaise & a shallot-herb salad</i>	
✓ Kentish Wild Garlic Spelt Risotto	£35	Highland Estate Venison Fillet	£58
<i>Madeira braised morel mushrooms, -8 beer vinegar gel, fermented garlic, finished with Corra linn cheese & seasonal truffle. Vegan option available</i>		<i>Wrapped in cured ham, juniper & coffee, glazed kale, pickled cranberry, Douglas fir & bitter chocolate sauce</i>	
Wild Scottish Halibut	£58		
<i>Butter roasted halibut, sautéed morel, fermented garlic emulsion, crisps potato terrine, wild garlic velouté</i>			
Roasted Sea Bass	£54		
<i>Crispy skin sea bass with spiced aubergine, natural yoghurt & coriander, roasted onion & mustard seed velouté</i>			
Merrifield Farm Duck Breast	£54		
<i>Roasted breast with sweet potato & orange purée, compressed baby gem lettuce, glazed confit duck leg, toasted hazelnuts & aromatic duck reduction</i>			

TO SHARE

Grilled Hertfordshire Rib Eye Chop	£150
<i>A dry aged 800g rib eye chop grilled for two. Dressed with roasted maitake mushrooms & black truffle. Hash brown chips, Espelette buttered tender steam broccoli. Aged beef-fat Béarnaise</i>	

SIDES

Creamed Green Beans	£9	Baby Gem Caesar Salad (2 pcs)	£9
<i>Wholegrain mustard</i>		<i>Parmesan, crisp chicken skin, croutons</i>	
Cauliflower Cheese	£12	Mashed Potatoes	£9
<i>Horseradish, mature cheddar</i>		<i>Chive butter</i>	
Heritage Carrots	£10		
<i>Orange gel, savoury granola, coriander</i>			