

aqua shard

Dinner



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.

All prices include VAT at the current rate.

A 15% discretionary service charge will be added to the final bill.

v - vegetarian **vg** - vegan

Key to allergens: **C** - cereals containing gluten, **CE** - celery and celeriac,

CR - crustaceans, **E** - eggs, **F** - fish, **L** - lupin, **P** - peanuts, **M** - milk,

MO - molluscs, **MU** - mustard, **N** - nuts, **S** - soya beans, **SE** - sesame,

SU - sulphur dioxide

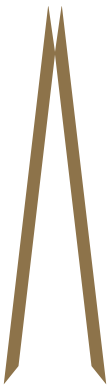
<i>For the table</i>	
Green Olives	6
Artisan Sourdough & Organic Whey Butter v C, M (for two)	5

<i>Starters</i>	
Roast Tomato Soup v	16
goat's curd, orzo, courgette M, C	
Burrata v	19
heritage tomato, green olive M, SU	
Red Prawns	24
lemon oil, chilli, celery cress CR, CE, SU, C, E, M, MU	
Smoked Duck Breast	17
capers, lovage mayonnaise, Good Earth mizuna cress E, MU, SU, M, C	
Beef Tartare	20
pickled blue radish, egg emulsion, toasted sour dough bread E, SU, C, CE, F, MU	

<i>Mains</i>	
Pea & Shallot Ravioli v	29
wild garlic sauce, baked ricotta C, M, E	
Wild Halibut	49
braised red cabbage, green apple, endive, lobster sauce F, CR, SU, CE, M	
Wild Sea Bass	48
green lentil, confit lemon and razor clam stew, sea herb salad M, F, MO, SU, CE, MU, S	
Kentish Lamb Loin	49
braised leg, Wye Valley asparagus, Morrel sauce SU, M	
Black Angus Beef Fillet	59
wild mushrooms, pickled walnut, white onion & bone marrow puree, marmite puff N, SU, M, CE, C	

<i>Sides</i>	
Tiptoe Farm Potato Mash	7
Glastonbury organic whey butter M	
Roasted Sweet Potato vg	7
sourcherry harissa yogurt, pesto	
Baby Gem Lettuce v	7
herb dressing, Kirkham Lancashire, toasted pine nut SU, MU, M, N	
Medley of Spring Greens v	7
butter, mint M	

<i>Desserts</i>	
The Shard	15
passion fruit, raspberry, guava C, E, M, N, SU	
Magnum Parfait	14.5
mango, yuzu, white chocolate C, E, M, N, S	
Chocolate Trio	14.5
guajillo, opalys, caramelia C, E, M, S	
Apple Tart <i>to share</i>	22.5
caramel, vanilla C, E, M	
Neal's Yard Cheese	20
crackers, grapes, honey C, M, SE, SU	
Ice Cream & Sorbet	9



Lunch

Available Monday to Friday
12pm - 2.30pm
Three-course | 44 per person
Three-course & wine pairing | 80 per person