



aquashard

SAMPLE VALENTINE'S DAY MENU

Available on Friday 14th February

£125 per person | Wine pairing £50 per person

Dorset crab

Bergamot, Stracciatella cheese and roasted heritage tomato jelly
(CR, M, SU)

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Black winter truffle risotto

Salted Westcombe ricotta
(C, SU, M)

OR

Native lobster

Poached in verbena butter, smoked duck ravioli and mango bisque
(CR, SU, M)

OR

Roast pigeon

Vadouvan spice, charred aubergine and foie gras
(SU, C)

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Cheese board

Montgomery's cheddar, white chocolate citrus jelly and jasmine caviar
(M, F, SU)

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Raspberry soufflé

Sweet pepper and basil sorbet
(C, E, M)

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aqua shard's Valentine's chocolate box and roses

Vegan option available

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

All items may contain traces of nuts. If you have any specific dietary requirements or allergies, please speak to a manager. For key to allergens, please see above, however, please be aware that food containing allergens are prepared and cooked in the same kitchen. Due to sourcing, some items are subject to change.

All prices include 20% VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill.