

A La Carte

Starters

Rose cured mackerel & crab	17
Soda bread broth, blue borage, pickled red radish C, CR, E, F, L, SU	
Quail & duck terrine	16.5
Foie gras, quince, Bramley apple jam, chestnut E, L, M, N, SU	
Cornish hand dived scallops	19.5
Caramelised salsify, foie gras sauce, apple & marigold salad F, M, MO, SU	
Cauliflower & hazelnut velouté	12.5
Oscietra caviar, hazelnut cream, char-grilled cauliflower CE, F, M, N, SU	
Heritage beetroot tart	15
Crispy puff pastry, Dorstone goat cheese, pickled beets C, L, M, SU	

Mains

South Coast line-caught sea bass	37.5
Fowey mussels, garlic, shellfish CR, F, M, MO, SU	
Hereford 28-day dry-aged beef fillet	49
Potato & Pitchfork cheddar gratin, New Forest mushrooms, wild garlic M, SU	
Roasted lamb saddle	34
Onion puree, smoked ham, reform sauce E, M, MU, SU	
Butternut squash ravioli vg	26
Sauté Swiss chard, caramelised walnut & herb dressing C, E, L, N, SU	

Sides

Tiptoe Farm potato mash	6.5
Glastonbury organic whey butter, gravy M, SU	
Watercress & courgette salad vg	6.5
Horseradish	
Sand carrots	6.5
Granola, Dorstone goat's curd C, L, M	
Artisan sourdough & organic whey butter	3.75
C, L, M	

Desserts

The Shard	9.5
Passion fruit, raspberry, guava C, E, L, M, N, SU	
Lemon & olive oil cake	9.5
Summer truffle, Bramley apple, blossom honey C, E, L, M	
Chocolate & toffee tart	9.5
Single malt Balvenie ice-cream, caramel C, E, L, M, SU	
Neal's Yard Dairy cheese	13.5
Raspberry, gooseberry, burnt apple, homemade oatcakes M, SU	

aqua shard

Provenances

Heritage Beetroot J E Coxhead Farm, New Longton | Ragstone Goat's Cheese Charlie Westhead Farm, Herefordshire
Cornish Orchard Cider Westnorth Manor Farm, Liskeard, Cornwall | Gigha Halibut Isle of Gigha | Paul Bay Cockles Morecambe Bay, Lancashire
Mussels Fowey, Cornwall | Wood Pigeons Ben Rigby Game, Maldon Essex | Beef Fillet Deverells Ballyville Farm, Offaly Eoin
Lamb Saddle Block & Cleaver, Kent | Potatoes Tiptoe Farm, Cornhill-on-Tweed Northumberland | River Trout ChalkStream® Farm, Hampshire
Dorstone Goat's Cheese River Wye, Herefordshire | Ricotta Bermondsey London

All dishes may contain allergens. Please let your waiter know if you have any severe allergens or intolerances. All prices include VAT at the current rate.

A 12.5% discretionary service charge will be added to the final bill. All items subject to availability. 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.

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