



# aquashard

## SAMPLE DINNER A LA CARTE MENU

Available Monday - Sunday, 6.00pm – 10.45pm

Please note, this is a sample menu. Menu items and pricing are subject to change.

### STARTERS

- Crispy Cackleberry Farm hen's egg (v)** (C, E, F, M, SU) £17.50  
Seasonal leaves, salted beetroot, pickles, charcoal mayonnaise
- Heritage beetroot salad (v)** (N, SU) £17.00  
Candied hazelnuts, apple dressing, raspberry, beetroot leaf crisp
- Hereford beef tartare** (M, E, C, M, SU) £17.00  
Pickled girolles, crispy shallots, truffle cream, Bantam egg, sourdough cracker
- Truffled leek velouté** (M, E, C, F) £15.50  
Smoked English eel, taramasalata, bacon crumble, soft quails egg, tarragon
- Seared hand-dived Orkney scallops** (M, CR, CE) £21.50  
Celeriac & vanilla, burnt apple purée, apple & celery salad
- Colchester rock oysters gratin** (C, M, MO, SU) £16.50  
Sauce Mousseline, parsley crumb, foraged sea herbs
- Marinated yellowfin tuna** (CE, F SU) £18.50  
Avocado cream, Bloody Mary jelly, compressed cucumber, black pepper dressing

#### 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.





# aquashard

## FROM THE SEA

**Pan roasted seabass (M, CE, F, MO, CR)** £38.50

Shellfish & saffron risotto, crab bisque, lemon, basil

**Seared halibut (SU, E, CR, F, M)** £42.00

Blackened leeks, egg yolk sabayon, brown shrimp, caper & soft herb dressing

## FROM THE LAND

**Barbary duck breast (E, C, M, SU, CE)** £39.00

Confit leg & apricot ravioli, butter crushed turnips, roast fig, watercress & pine nut pesto

**Saddle of Welsh lamb (C, M, SU)** £38.00

Spiced lamb, burnt aubergine, cocoa bean stew, olives, yoghurt

**Bubble & Squeak (v) (C, E, M)** £25.00

Jersey royals, duck egg, sautéed wild mushrooms, summer truffle

**Stuffed globe artichoke (vg) (C, N)** £29.00

Spiced bulgar wheat, fennel, cashew milk, crispy onions

**Fillet of Hereford beef (C, CE, E, M, SU)** £48.50

Cottage pie, shallot, king oyster mushroom, port jus

**42 day dry aged Hereford beef (for 2 people) (M)** Market price

Glazed & whipped Secretts Farm heritage carrots, parsley oil

### 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.





# aquashard

## MARKET GARDEN

Tiptoe Farm heritage potatoes (M) £6.75

Fresh mint butter

Heritage tomato salad £6.75

Black olives, white balsamic dressing

Seasonal leaf salad (MU, C) £6.75

English mustard vinaigrette

English sprouting broccoli (N) £6.75

Toasted hazelnut & shallot dressing

Green beans (M) £6.75

Glastonbury butter

Black truffle & parmesan fries (M) £6.75

## SOME OF OUR SUPPLIERS & FRIENDS

We are proud to source from some of the best British & Irish producers, including:

Heritage breed Cotswold Legbar eggs from Clarence Court Farms

Fruit, vegetables & herbs from Natoora, Mash & Turnips of Borough Market

British cheese from Neal's Yard Dairy

British rose veal from Rose County, Lancashire

Maldon smoked salmon from Lambton & Jackson

Potatoes from Tiptoe Farm, Cornhill-on-Tweed, Northumberland

Pork from Dingley Dell in Suffolk

British beef from Hereford prime and Earl Stonham Farms, enhanced by

Royal Warrant holder Aubrey Allen Butcher

### 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.