



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

New Forest mushroom soup (CE, M) Wild chickweed, mushroom dust	£12.50
Secretts Farm salsify (E, M) Crispy fried coral mushrooms, soft boiled Cackleberry Farm egg & brown butter hollandaise	£17.00
Chargrilled winter vegetables (M, N) Neal's Yard goat's cheese, wild herb pesto, pine nuts	£16.00
Wiltshire burrata (v) (M, N) Wild herb pesto, Arbequina olive oil, toasted onion seeds	£17.50
Cured monkfish (CE, CR, F, M, MU) Cornish crab, green winter tomatoes, wild fennel & toasted seeds	£17.50
Grilled octopus (C, CR, MU, S, SU) Seaweed salsa verde, pink fir potato, pickled dulse	£16.50
Lambton & Jackson Maldon deep smoked salmon tartare (F, M) Trout roe, crispy skin, crème fraîche	£17.50

FROM THE SEA

Roasted Scottish cod (F, M, MO, SU) River Fowey mussels, cider & saffron cream, green onion, salty fingers	£36.00
Roasted Scottish halibut (CE, F, MU, SU) Violet artichokes, parsley oil, cured & crispy bath chaps	£45.00
Poached Cornish seabass (F, M, MO, SU) Poole Bay cockles, ginger butter sauce, cucumber, sea herbs	£42.00

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 dishes may contain traces of nuts. Please let your waiter or waitress know if you have severe allergies or intolerances.
All prices include 20% VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill.



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FROM THE LAND

West Country lamb loin (CE, M, MU) Mint yoghurt, pea purée, sprout hearts, calçot onion	£28.00
Chargrilled Rose County veal chop (M) Confit garlic cream, New Forest wild mushroom & foraged herb salad	£44.00
Blue bark pumpkin & barley (v) (C, CE, M) Horn of plenty, St Tola cheese, toasted seeds & puffed barley granola	£26.00
Slow cooked Blythburgh pork belly & roasted fillet (C, CE, M, MU, S) Baby turnips, chopped crackling, barley, pumpkin purée, spiced apple gel	£30.00
Winter black truffle risotto (v) (M, SU) Wild mushroom dust, Spenwood cheese, soft herbs	£27.00
Fillet of Aberdeen beef (M, SU) Three cornered garlic purée, glazed baby onions, potato gratin, truffle sauce	£48.50
Hereford beef (M) Grilled sirloin & slow cooked beef cheek, glazed & whipped Secretts Farm heritage carrots, parsley oil	£42.00
Earl Stonham Farms wagyu (500g for 2 people) (M) Glazed & whipped Secretts Farm heritage carrots, parsley oil	£160.00

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MARKET GARDEN

Tiptoe Farm heritage potatoes (M) Fresh mint butter	£6.75
Roasted butternut squash purée Toasted seeds, pumpkin oil	£6.75
Seasonal leaf salad English mustard vinaigrette	£6.50
Cornish cabbage Cold pressed rapeseed oil	£6.50
Creamed Lincolnshire potatoes (M) Brue Valley butter	£7.00

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

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