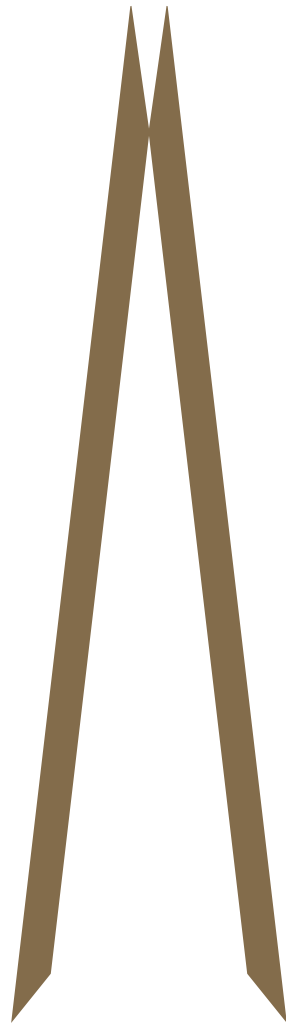


aqua shard



MOTHER'S DAY MENU 2025

Three-course | Glass of Veuve Clicquot | **£95pp** | Wine pairing **+£35pp**

minimum 2 people

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. Prices are indicated in GBP (£). All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill.

v - vegetarian *vg* - vegan *gf* - gluten free

FOR THE TABLE

Green Olives | £6.5

**Artisan Sourdough & Ampersand
Cultured Butter** | £7.5

STARTERS *please select one*

Vg Lincolnshire Celeriac Velouté
*Pickled shimeji mushrooms, croutons, black truffle,
parsley cress | vegan option available*

Vg Salt Baked Beetroot Salad
*Pickled candy beetroot, William pear, crisp walnuts,
crematta, basil pesto*

Cured Blow Torched Mackerel
*Pink Fir potato, pickled apple & cucumber, sorrel,
herring roe caviar dressing*

Cotswolds White Chicken Terrine
*Poached & confit chicken, Paris brown mushroom,
pickled onion purée, crisp chicken skin*

Hertfordshire Goats Curd & Ibérico Ham
*Pickled pear, salt baked beetroot, sourdough crisp,
truffle honey*

Carpaccio of Irish Beef
*Garlic purée, green beans, preserved tomato, rocket,
beef essence, aged Parmesan*

Wine Pairing please select one

Insolia Terre Siciliane Sicily, Italy, 2022

Lágrimas Rosé, Bodegas Obergo Spain 2023

Ai Galera Poético, Tejo Portugal, 2021

MAINS *please select one*

Vg Wild Garlic Spelt Risotto
*Morel mushroom, -8 beer vinegar gel, black garlic
Add truffle +£12*

Butter Poached Shetland Cod
*Roasted & pickled cauliflower, English sparkling
wine velouté
Add 10g of Oscietra caviar +£15*

Roasted Wild Halibut
*Brown shrimps, sea herbs, pickled lemon, cucumber,
smoked butter sauce
Add 10g of Oscietra caviar +£15*

Merrifield Farmed Duck Breast
*Confit duck leg, sweet potato & orange purée,
baby gem lettuce, hazelnut, sweet & sour sauce*

Roasted Corn-Fed Chicken
*Confit leg, savoy cabbage, bacon, Pommery mustard &
herb velouté
Add truffle +£12*

Roasted Sirloin of Irish Beef
*Green beans, confit carrot, roasted potatoes, red wine
gravy, Yorkshire pudding*

Wine Pairing please select one

**Sauvignon Blanc, Iona, Elgin Highlands, South
Africa 2023**

Lágrimas Rosé, Bodegas Obergo Spain 2023

Rioja Valdegarú, La Rioja Alavesa Spain 2021

SIDES

Creamed Green Beans | £9
Whole grain mustard

Cauliflower Cheese | £10
Horseradish, mature cheddar

Mash Potato | £9
Chive butter

Bitter Leaf Salad | £9
Cherry dressing

Butter Poached Heritage Carrots | £9
Star anise, tarragon

Truffle & Parmesan Fries | £12

DESSERTS *please select one*

Vg Chocolate Dome
Guanaja 70%, feuilletine, Amarena

Baked Alaska
Vanilla, Yorkshire forced rhubarb, meringue

Rice Pudding
Pistachio, blood orange, cardamom

Artisan Cheese (£8 supplement)
Gorwydd Caerphilly – Cow's Milk, Somerset
Dorstone – Ash-Coated Goat's Milk, Herefordshire
Wynslade – Cow's Milk, Hampshire
Colston Bassett Stilton – Cow's Milk, Nottinghamshire

Wine Pairing please select one

Côteaux du Layon St Aubin, D. Barres, Loire, France, 2022

**Tawny Port 10 yo, Delaforce Port, Real Companhia
Velha, Portugal**