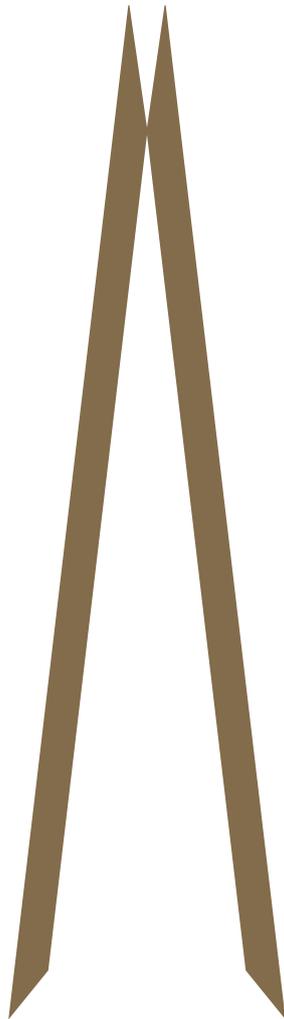


aqua shard



## 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

**Roast 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*

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

**Roast Hereford Beef Sirloin**  
*Heritage carrot, roasted potatoes, ox cheek gratin,  
Yorkshire pudding, red wine sauce*

*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*

**Chocolate Dome**  
*Guanaja 70%, feuilletine, Amarena*

**Yuzu Posset**  
*Strawberry sorbet, vanilla shortbread, white  
chocolate cream*

**Aqua Shard Trifle**  
*Blood orange, almond, pedro ximenez*

**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**