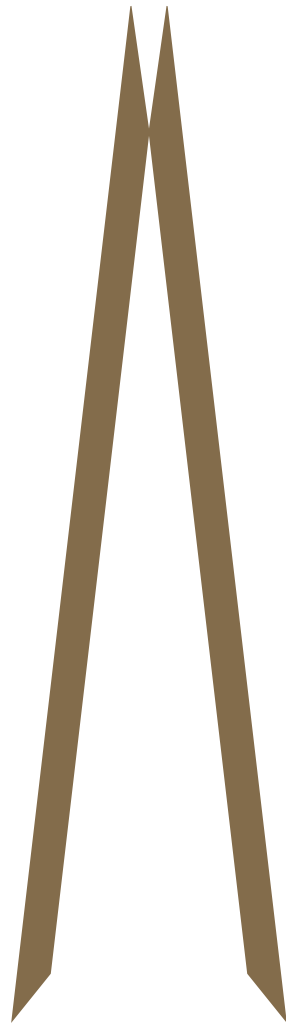


aqua shard



MOTHER'S DAY  
SKYLINE MENU 2025

Window table | Three-course | Glass of Veuve Clicquot | **£110pp** | 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

Artisan Sourdough & Ampersand  
Cultured Butter

STARTER

Starter Selection

*A selection of our signature starters, carefully curated to showcase a variety of flavours & textures, perfect for sharing*

MAINS *please select one*

✓ 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

DESSERT

Dessert Discovery Platter

*A selection platter featuring an assortment of our finest desserts, crafted for sharing & designed to offer a sweet, indulgent finale to the Aqua Shard experience*

*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**