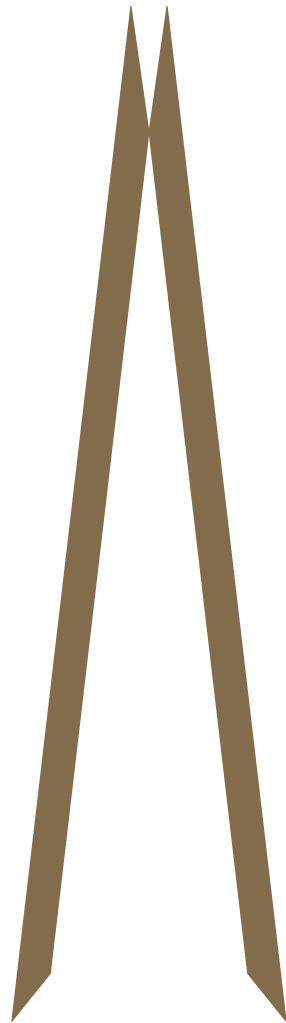


aqua shard



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

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

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