

Celebrating 25 years

Welcome to a special celebration honouring
25 remarkable years of exceptional food and hospitality.
We have had the privilege of crafting memorable
experiences that bring people together.

Tonight we invite you to enjoy dishes inspired by our history
and commitment to quality. Each dish tells a story of tradition,
innovation and the flavours that continue to define us today.

Thank you for being part of this milestone; your support
and shared memories have made these 25 years
truly unforgettable.

Here's to the past, present and an exciting future.

Join us in celebrating 25 years by sharing your cherished
Aqua memories with #MyAquaMoment for the chance
to receive a special gift.

aqua shard

P A S T

Grass-fed Boston Chop | £140

*Grilled rib of beef, Aqua Shard's chips, egg yolk emulsion,
winter truffle, red wine jus (for two)*

Celebrating our long-term partnership with supplier Aubrey Allen,
this classic British sharing dish has featured on the menu several times
over the last 10 years

P R E S E N T

Poached Portland Cock Crab | £26

*Hand-picked Portland crab, paired with pineapple & lime,
with hints of chilli, ginger, & a fragrant crab jelly*

On our current menu, this crab salad gets a modern twist with a hint of
pineapple. Served with an additional surprise flourish at the table

F U T U R E

Orkney Hand-dived Scallop | £30

*Roasted in the shell, Jerusalem artichoke, pickled lemon,
winter truffle*

Showcasing the very best of British seafood, this dish features
a perfectly seared scallop, using only the finest gems from our shores

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 & any
of our dishes may contain traces of allergens. 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