

Glorious Game Tasting Menu

To be enjoyed by the whole table

85 per person | Sunday - Thursday dinner

Wine pairing supplement 49 per person



Course one

Pork and duck terrine

Burnt apple purée, celeriac remoulade, toasted brioche

SU, MU, C, E, CE

2019 Rioja Organza White Reserva, Vinedos de Sierra Cantabria, Spain

Brined Suffolk pork is slow cooked for 12 hours at 90°C. In line with Aqua Shard's nose to tail ethos, all parts of the pork are used in the terrine. Pork and apple is a classic combination, the acidity from the burnt apple purée perfectly cuts through the richness of the terrine - Especially when scooped up with the accompanying toasted mushroom-shaped brioche.

Course two

Venison consommé

Wild game tortellini, chestnuts and lemon rapeseed oil

E, C, SU, N, CE

2020 Pinot Noir, Sberwood Estate, Waipara, New Zealand

Anthony creates the game consommé from the grouse carcass, duck bones and venison trimmings. The bones and game trimmings are roasted, covered with chicken stock and simmered for 8 hours. The game stock is clarified with egg whites and duck breast, then poured over wild duck tortellini and topped with grated chestnuts and lemon oil.

Provenances

Rhug Estate, Wales | Blythburgh Free Range Pork, Suffolk | Gressingham Duck, Suffolk
Loganberries, Scotland | Holme, Cambridgeshire | Beetroots Natoora, Crocadon Farm

Course three

Red legged grouse

Apricot & vanilla marmalade, raw beetroot salad, rainbow chard and dark chocolate jus

SU, CE, M

2019 Shiraz, Dandelion Vineyards, Barossa, Australia

From the Welsh Rhug Estate, the grouse is sous vide at 64°C for one hour and pan fried to crisp the skin. The jus, made from the grouse carcasses, shallot, garlic, thyme and raspberry vinegar is covered with chicken and veal stock, cooked slowly and finished with dark chocolate. Beetroot carpaccio is thinly sliced and marinated for 24hrs in lemon oil and raspberry vinegar.

Course four

Pre dessert

Plum & loganberry jam, almond sponge, white chocolate and lime

N, M, E, C

Whole lemons, blackened in the oven, are hollowed-out and lined with Scottish loganberries and plum jam. Almond financier is placed in the lemon and paired with caramelised white chocolate, lime sorbet and fresh lime zest.

Dessert

Dark chocolate soufflé

Butternut squash ice cream and spiced honey

M, E, SU

2019 Dolc Mataró, Alella, Catalunya, Spain

Dark chocolate, eggs and brandy are combined to create a rich and indulgent soufflé. Butternut squash, from our Cambridge suppliers, is turned into ice cream and topped with honey spiced with espelette pepper.

aqua shard

All dishes may contain allergens. Please let your waiter know if you have any severe allergens or intolerances. All prices include VAT at the current rate.

A 13.5% discretionary service charge will be added to the final bill. All items subject to availability. 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.

v - vegetarian **vg** - vegan

Key to allergens: **C** - cereals containing gluten, **CE** - celery and celeriac, **CR** - crustaceans, **E** - eggs, **F** - fish, **L** - lupin, **P** - peanuts, **M** - milk, **MO** - molluscs, **MU** - mustard, **N** - nuts, **S** - soya beans, **SE** - sesame, **SU** - sulphur dioxide