

SATURDAY BRUNCH MENU

10.30am - 3pm | Three-course set menu | £60pp | Add wine pairing | + £35pp



FOR THE TABLE

Fermented Lentil, Heritage Grain Artisan Sourdough & Ampersand Cultured Butter £8.5

Nocellara Olives £6.5

COLD LARDER

✓ **Royal Oak Farm Salt-baked Beetroot Salad**
Pickled candy beetroot, William pear, crisp walnuts, English whipped goat's curd & wild herb pesto. Vegan option available

✓ **Isle of Wight Tomato Gazpacho**
Datterino & Brad's atomic grape tomatoes, green olive, pickled cucumber

Fluffy Pancake
Pancake with berries, maple syrup & Chantilly, served with streaky bacon

Gravadlax of Scottish Salmon
Lightly cured salmon with crisp shallots, capers & salty fingers, classic sauce Gribiche

Devon Crab Focaccia Toast
Focaccia piled with crab, a bright pineapple note & gentle chilli, aromatic jelly
+£11 supplement

Cotswold White Chicken Terrine
Confit thigh, smoked & poached breast, pickled trompette mushrooms, black garlic emulsion, served with sourdough toast

Wine Pairing choose one

2025 **La Cadence Blanc**, Colombard, Languedoc, France
2025 **Lágrimas Rosé**, Bodegas Obergo, Spain
2022 **Rioja Valdegarú**, La Rioja Alavesa, Spain

EGGS & MAINS

The Shards Breakfast (Available until 12pm)
Fried St. Ewe eggs with Butler's banger, maple-cured bacon, Stornoway black pudding, hash brown & Portobello mushroom

Eggs Benedict
Poached St. Ewe eggs with maple-cured ham on an English muffin & brown butter Hollandaise

✓ **Eggs Florentine**
Poached St. Ewe eggs on an English muffin with buttered nutmeg spinach & lemon Hollandaise

Eggs Royale
Poached St. Ewe eggs with Scottish smoked salmon on an English muffin, sea vegetables & lemon Hollandaise, topped with roe

✓ **Sweetcorn & Mushroom Spelt Risotto**
Black garlic, salted corn butter

✓ **Brioche French Toast**
Thick brioche with crème fraîche, blueberry & lemon

Roasted Chalk Stream Trout
Cured in beetroot, new season turnips, Granny Smith apple & forage sea vegetables

Prawn on Sourdough Crumpet
A warm crumpet topped with prawns, avocado & preserved tomatoes, dressed with cocktail sauce Hollandaise

Sugar Pit Pork Medallions
Pork Medallions glazed in cider, roasted courgette, parsley & pumpkin-seed pesto, braised cabbage ball & cider sauce

Roasted Corn-fed Chicken
Succulent IPA brined corn-fed chicken with silky Jerusalem artichoke purée, chicken fat confit onion & roasting juices

Wine Pairing choose one

2025 **Cloudy Bay**, Sauvignon Blanc, Marlborough, New Zealand
2025 **Lágrimas Rosé**, Bodegas Obergo, Spain
2024 **Malbec**, Las Terrazas, Mendoza, Argentina

ADD ONS

Maple-cured Streaky Bacon (3 pcs) £6

Hash Brown (4 pcs) £6

Steamed English Asparagus £12
Irish dulce butter

New Season Jersey Royal Potatoes £10
Garlic & herb butter

Loaded Fries £14
Parmesan & roasted red pepper sauce

DESSERTS

Yuzu Posset
Bright citrus set cream with blueberry & white chocolate, vanilla shortbread

Tuma Yellow Chocolate Mousse
Banana & spiced rum centre, miso caramel, banana sorbet

Caramel Custard Tart
Buttery pastry with velvet caramel custard, crème fraîche, sugar-bacon tuile & salted blackcurrant

Artisan Cheese
A handpicked selection of artisan British & Irish cheeses, served with dates, truffle honey & biscuits
+£11 supplement

Wine Pairing choose one

2023 **Tokaji Late Harvest**, Mylitta Dobogo, Hungary
Tawny Port 10 yo, Delaforce Port, Real Companhia Velha, Portugal

aqua shard

BRUNCH BEVERAGE SELECTIONS

COCKTAILS

AQUA BELLINI	£15	THE SOHO VELVET	£19
Peach liqueur, apricot brandy, peach purée, topped with fizz		Ketel One vodka, Karminia sweet vermouth, chocolate glaze, Cadello, Caffee borghetti, cherry foam	
FRUITY LIGHT CRISP		SMOOTH CREAMY WITH INTENSE CHOCOLATE NOTE	
PENNY LANE PUNCH	£19.5	GIRL IN THE GLASS	£18
Beluga Noble vodka, passion fruit wine, Muyu Vetiver Gris, St. Germain Elderflower liqueur, Noilly Prat dry		Hama Rum, KAY sake, Umeshu plum sake, DOM Benedictine liqueur, dragon fruit & lychee blend	
VIBRANT FRAGRANT AROMATIC		EXOTIC FRUITY FOR TROPICAL EXPLORERS	
THE BIRD OF SICHUAN	£19.5	THE WINDSOR WHISPER	£20
Casamigos blanco tequila, Casamigos mezcal, Italicus Bergamotto liqueur, Sichuan infusion, agave, fresh grapefruit juice		Tanqueray gin, sparkling wine, hibiscus & raspberry cordial, rose, fresh grapefruit juice, lemon foam	
REFRESHING CITRUSY WITH ZINGY SENSATION		FRUITY FLORAL WITH A SILKY FINISH	

MOCKTAILS

FREDDIE'S LOVE	£12	GOLDEN HIND	£12
Everleaf Mountain, Wild Idol sparkling wine, rose, hibiscus & raspberry cordial, fresh grapefruit juice		Abstinence Cape Agave, lime juice, agave syrup, Sichuan pepper cordial, Fever-Tree Indian tonic, grapefruit juice	
FRUITY FLORAL SILKY FINISH		REFRESHING CITRUSY ZINGY SENSATION	
COOK'S COMPASS	£12	NAVIGATOR'S ELIXIR	£12
Abstinence Cape Citrus, pineapple syrup, dragon fruit & lychee blend		Tanqueray 0%, lime & basil cordial, lime juice	
EXOTIC FRUITY FOR TROPICAL EXPLORERS		ZESTY HERBACEOUS FRAGRANT	

BEERS

MEANTIME LONDON LAGER	£10.5	CURIOUS APPLE CIDER	£10.5
MEANTIME LONDON PALE ALE	£10.5	PERONI LIBERA (non-alcoholic)	£9

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. Our menus are sample menus & 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