

SATURDAY BRUNCH MENU

10.30am - 3pm | Three-course set menu | £60pp | Add wine pairing | + £39pp



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

Peach liqueur, apricot brandy, peach purée, topped with fizz

FRUITY | LIGHT | CRISP

PENNY LANE PUNCH

£19.5

Beluga Noble vodka, passion fruit wine, Muyu Vetiver Gris, St. Germain Elderflower liqueur, Noilly Prat dry

VIBRANT | FRAGRANT | AROMATIC

THE BIRD OF SICHUAN

£19.5

Casamigos blanco tequila, Casamigos mezcal, Italicus Bergamotto liqueur, Sichuan infusion, agave, fresh grapefruit juice

REFRESHING | CITRUSY | WITH ZINGY SENSATION

THE SOHO VELVET

£19

Ketel One vodka, Karminia sweet vermouth, chocolate glaze, Cadello, Caffee borghetti, cherry foam

SMOOTH | CREAMY | WITH INTENSE CHOCOLATE NOTE

GIRL IN THE GLASS

£18

Hama Rum, KAY sake, Umeshu plum sake, DOM Benedictine liqueur, dragon fruit & lychee blend

EXOTIC | FRUITY | FOR TROPICAL EXPLORERS

THE WINDSOR WHISPER

£20

Tanqueray gin, sparkling wine, hibiscus & raspberry cordial, rose, fresh grapefruit juice, lemon foam

FRUITY | FLORAL | WITH A SILKY FINISH

MOCKTAILS

FREDDIE'S LOVE

£12

Everleaf Mountain, Wild Idol sparkling wine, rose, hibiscus & raspberry cordial, fresh grapefruit juice

FRUITY | FLORAL | SILKY FINISH

COOK'S COMPASS

£12

Abstinence Cape Citrus, pineapple syrup, dragon fruit & lychee blend

EXOTIC | FRUITY | FOR TROPICAL EXPLORERS

GOLDEN HIND

£12

Abstinence Cape Agave, lime juice, agave syrup, Sichuan pepper cordial, Fever-Tree Indian tonic, grapefruit juice

REFRESHING | CITRUSY | ZINGY SENSATION

NAVIGATOR'S ELIXIR

£12

Tanqueray 0%, lime & basil cordial, lime juice

ZESTY | HERBACEOUS | FRAGRANT

BEERS

MEANTIME LONDON LAGER

£10.5

MEANTIME LONDON PALE ALE

£10.5

CURIOUS APPLE CIDER

£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