

# SUNDAY BRUNCH MENU

10.30am - 12pm | **£60** Three-course set menu available (*ask your server*) | Add wine pairing | **£35pp**

## FOR THE TABLE

|                     |      |                                                          |    |
|---------------------|------|----------------------------------------------------------|----|
| <b>Green Olives</b> | £6.5 | <b>Artisan Sourdough &amp; Ampersand Cultured Butter</b> | £8 |
|---------------------|------|----------------------------------------------------------|----|

## COLD LARDER

|                                                                                                                                                                   |     |                                                                                                                              |     |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|------------------------------------------------------------------------------------------------------------------------------|-----|
| ✓ <b>Salt Baked Beetroot</b><br><i>Pickled candy beetroot, William pear, crisp walnuts, crematta, basil pesto</i>                                                 | £16 | <b>Gravadlax of Chalk Stream Trout</b><br><i>Sauce Cambridge, crisp shallots, capers, salty fingers, lemon crème fraîche</i> | £18 |
| ✓ <b>Burrata &amp; Grilled Peach</b><br><i>Sunflower seed pesto, grilled flat peach, Datterino tomatoes, Brad's Atomic Grape tomatoes, honey vinegar dressing</i> | £21 | <b>Carpaccio of Irish Beef</b><br><i>Garlic purée, green beans, preserved tomato, rocket, beef essence, aged Parmesan</i>    | £22 |
| <b>Cured Blow Torched Mackerel</b><br><i>Pink Fir potato, pickled apple &amp; cucumber, sorrel, herring roe caviar dressing</i>                                   | £21 |                                                                                                                              |     |
| <b>Devon Crab</b><br><i>Focaccia toast, chilli, crab &amp; pineapple purée, aromatic jelly</i><br>(£10 supplement on set menu)                                    | £26 |                                                                                                                              |     |

### Wine Pairing choose one

**La Cadence Blanc**, Colombard, Languedoc, France 2023  
**Lágrimas Rosé**, Bodegas Obergo, Spain 2023  
**Rioja Valdegarú**, La Rioja Alavesa, Spain 2021

## EGGS & MAINS

|                                                                                                                                                                                                    |     |                                                                                                                                           |     |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>The Shards Breakfast</b> (Available until 12pm)<br><i>Fried St. Ewe eggs, Butler's banger, maple cured bacon, Stornoway black pudding, hash brown, Portobello mushroom, tomato, baked beans</i> | £25 | ✓ <b>Brioche French Toast</b><br><i>Crème fraîche, blueberry &amp; lemon</i>                                                              | £20 |
| ✓ <b>Eggs Florentine</b><br><i>Poached St. Ewe eggs, English muffin, buttered nutmeg spinach, lemon Hollandaise</i>                                                                                | £25 | <b>Roasted Sea Bream</b><br><i>Orzo tomato risotto, anchovy, basil tapenade</i>                                                           | £30 |
| <b>Lobster Benedict</b><br><i>Poached St. Ewe eggs, grilled native lobster, English muffin, sea vegetables, lobster &amp; lime Hollandaise</i><br>(£10 supplement on set menu)                     | £45 | <b>Prawn &amp; Sourdough Crumpet</b><br><i>Avocado, preserved tomatoes, compressed gem lettuce, cocktail sauce Hollandaise</i>            | £28 |
| <b>Eggs Benedict</b><br><i>Poached St. Ewe eggs, maple cured ham, English muffin, brown butter Hollandaise sauce</i>                                                                               | £25 | <b>Grilled English Corn-fed Chicken</b><br><i>Marinated with red pepper, chilli &amp; garlic, grilled Hispi cabbage, yoghurt dressing</i> | £35 |
| ✓ <b>Duck Egg &amp; Wye Valley Asparagus</b><br><i>Fried duck egg, grilled English asparagus, caper &amp; soft herb dressing, buttered new potatoes</i>                                            | £30 |                                                                                                                                           |     |

### Wine Pairing choose one

**Cloudy Bay**, Sauvignon Blanc, Marlborough, New Zealand 2023  
**Lágrimas Rosé**, Bodegas Obergo, Spain 2023  
**Malbec**, Las Terrazas, Mendoza, Argentina 2022

## ADD ONS

|                                               |     |                                                          |    |
|-----------------------------------------------|-----|----------------------------------------------------------|----|
| <b>Maple Cured Streaky Bacon</b> (3 pcs)      | £5  | <b>Creamed Green Beans</b><br><i>Whole grain mustard</i> | £9 |
| <b>Hash Brown</b> (4 pcs)                     | £6  | <b>Mash Potato</b><br><i>Chive butter</i>                | £8 |
| <b>Fries with Truffle &amp; Aged Parmesan</b> | £12 |                                                          |    |

## DESSERTS

|                                                                                                                             |     |                                                                                                                                                                                                                                                               |     |
|-----------------------------------------------------------------------------------------------------------------------------|-----|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Strawberry &amp; Cream Croissant</b><br><i>Macerated strawberries, vanilla Chantilly, strawberry &amp; Banyuls syrup</i> | £14 | <b>Artisan Cheese</b><br><i>Gorwydd Caerphilly – Cow's Milk, Somerset<br/>Dorstone – Ash-Coated Goat's Milk, Herefordshire<br/>Wynslade – Cow's Milk, Hampshire<br/>Colston Bassett Stilton – Cow's Milk, Nottinghamshire</i><br>(£10 supplement on set menu) | £24 |
| <b>Yuzu Posset</b><br><i>Blueberry sorbet, shortbread, white chocolate</i>                                                  | £14 |                                                                                                                                                                                                                                                               |     |
| <b>Chocolate Dome</b><br><i>Guanaja 70%, feuilletine, Amarena</i>                                                           | £14 |                                                                                                                                                                                                                                                               |     |
| <b>Ice-cream &amp; Sorbets</b>                                                                                              | £12 |                                                                                                                                                                                                                                                               |     |

### Wine Pairing choose one

**Côteaux du Layon St Aubin**, D. Barres Loire, France 2022  
**Tawny Port 10 yo**, Delaforce Port, Real Companhia Velha, Portugal

# aqua shard

## BRUNCH BEVERAGE SELECTIONS

### COCKTAILS

|                                                                                                                                                                                                       |     |                                                                                                                                                                                           |     |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>AQUA BELLINI</b><br>Peach liqueur, apricot brandy, peach purée, topped with fizz<br>FRUITY   LIGHT   CRISP                                                                                         | £15 | <b>THE SOHO VELVET</b><br>Grey Goose vodka, Chocolate glaze, Cadello, Martini<br>Rubino Speciale, Brunette cold brew coffee, cherry foam<br>SMOOTH   CREAMY   WITH INTENSE CHOCOLATE NOTE | £15 |
| <b>PENNY LANE PUNCH</b><br>42 Below vodka, passionfruit wine, Muyu Vetiver Gris,<br>St.Germain Elderflower liqueur, Noilly Prat dry<br>VIBRANT   FRAGRANT   AROMATIC                                  | £15 | <b>AQUA 75</b><br>Sipsmith dry gin, fresh lemon, sugar syrup, fizz<br>REFRESHING   FIZZY   ZESTY                                                                                          | £15 |
| <b>THE BIRD OF SICHUAN</b><br>Patron Reposado tequila, Illegal Mezcal, Italicus Bergamotto<br>liqueur, Sichuan infusion, agave, fresh grapefruit juice<br>REFRESHING   CITRUSY   WITH ZINGY SENSATION | £15 | <b>BRAMBLE BRIDGE</b><br>Sipsmith dry gin, fresh lemon, crème de mûre<br>AROMATIC   FRESH   FRUITY                                                                                        | £15 |

### MOCKTAILS

|                                                                                                                                                                                    |     |                                                                                                                                                                                      |     |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>FREDDIE'S LOVE</b><br>Everleaf Mountain, Wild Idol alcohol free sparkling wine,<br>rose, hibiscus & raspberry cordial, fresh grapefruit juice<br>FRUITY   FLORAL   SILKY FINISH | £12 | <b>GOLDEN HIND</b><br>Abstinence Cape Spice, lime juice, agave syrup, Sichuan<br>pepper cordial, Fever-Tree Indian tonic, grapefruit juice<br>REFRESHING   CITRUSY   ZINGY SENSATION | £12 |
| <b>COOK'S COMPASS</b><br>Smiling Wolf non-alcoholic rum, pineapple syrup, dragon<br>fruit & lychee blend<br>EXOTIC   FRUITY   FOR TROPICAL EXPLORERS                               | £12 | <b>NAVIGATOR'S ELIXIR</b><br>Everleaf Marine, lime & basil cordial, lime juice<br>ZESTY   HERBACEOUS   FRAGRANT                                                                      | £12 |

### BUBBLES & WINES

|      |                                                                                         |     |      |                                                                                          |     |
|------|-----------------------------------------------------------------------------------------|-----|------|------------------------------------------------------------------------------------------|-----|
| NV   | <b>Veuve Clicquot</b> , Yellow Label, Brut, Reims 🍷                                     | £20 | 2021 | <b>Rioja Valdegarú</b> , La Rioja Alavesa, Spain 🍷 (r)                                   | £16 |
| NV   | <b>Bolney Classic Cuvée Brut</b> , West Sussex 🍷                                        | £14 | 2022 | <b>Malbec</b> , Las Terrazas, Mendoza, Argentina 🍷 (r)                                   | £18 |
| 2022 | <b>Wild Idol Alcohol Free Sparkling White</b> ,<br>Müller-Thurgau, Rheinhessen, Germany | £14 | 2023 | <b>Pinot Noir</b> , Bolney Wine Estate,<br>West Sussex, England (r)                      | £12 |
| 2023 | <b>Verdejo</b> , Protos, Rueda, Spain 🍷 (w)                                             | £16 | 2023 | <b>Whispering Angel</b> , Rosé, Chateau D'Esclans,<br>Côtes de Provence, France 🍷 (rosé) | £18 |
| 2023 | <b>Cloudy Bay</b> , Sauvignon Blanc,<br>Marlborough, New Zealand (w)                    | £19 | 2023 | <b>Lychgate Rosé</b> , Bolney Wine Estate,<br>West Sussex, England (rosé)                | £12 |
| 2023 | <b>Pinot Gris</b> , Bolney Wine Estate,<br>West Sussex, England (w)                     | £12 |      |                                                                                          |     |

(w) White wine (r) Red wine (rosé) Rosé wine

### 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 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