

SUNDAY BRUNCH MENU

10.30am - 4pm | Two-course £49pp

FOR THE TABLE

Sourdough & Ampersand Cultured Butter | 8.5
Nocellara Olives | 6.5

Bloody Mary | 12
Espresso Martini | 15

Aperol Spritz | 15
Paloma | 15

STARTERS
choose one

✓ Burrata & Honey Balsamic Fig

Sunflower seed pesto, honey glazed fig, datterino tomatoes & marjoram

✓ Smashed Avocado

Sourdough, pomegranate molasses & Graceburn feta

Fluffy Pancake

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

Scottish Salmon

Smoked salmon with crisp shallots, capers & salty fingers, classic sauce Gribiche

Cotswold White Chicken Terrine

*Confit thigh, smoked & poached breast, pickled trompette mushrooms, mushroom ketchup, served with toasted Stout bread*EGGS
choose one

Eggs Benedict

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

Starter 1 pc | Main 2 pcs

✓ Eggs Florentine

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

Starter 1 pc | Main 2 pcs

Eggs Royale

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

Starter 1 pc | Main 2 pcs

Smoked Salmon

Toasted sourdough, scrambled eggs & black truffle

Brioche French Toast

*Thick brioche with crème fraîche, blueberry & lemon*MAINS
choose one

✓ Sweetcorn & Mushroom Spelt Risotto

Black garlic, salted corn butter

Roasted Fillet of Sea Bream

Quinoa, tomato, basil tapenade, tender cockles & sauce vierge~ ROASTS ~
Start from 12pm

Roasted Lincolnshire Celeriac

Yorkshire pudding, roast potatoes, seasonal vegetables & red wine vegetable gravy

Roasted English Corn-fed Chicken

Yorkshire pudding, roast potatoes, seasonal vegetables & roasting juices

Roasted Leg of Cornish Lamb

Yorkshire pudding, roast potatoes, seasonal vegetables, mint salsa verde & lamb gravy

Roasted Rump of Beef

Yorkshire pudding, roast potatoes, seasonal vegetables, horseradish cream, & red wine sauce

SIDES

Heritage Carrots | 10

Orange gel, savoury granola, coriander

Hash Brown (4 pcs) | 7

Tenderstem Broccoli | 12

Seaweed emulsion

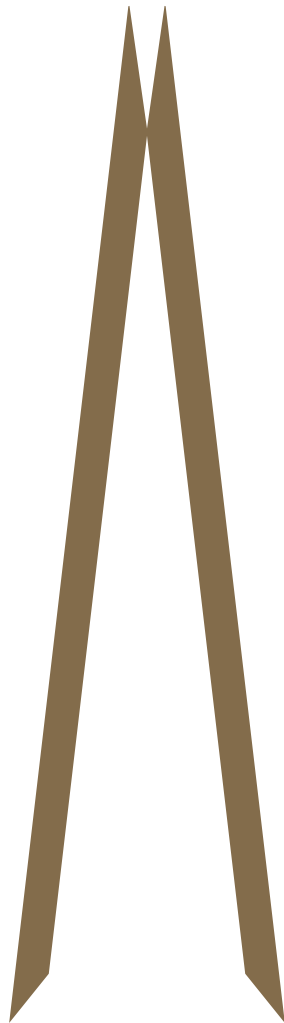
Baby Gem Caesar Salad (2 pcs) | 9

Parmesan, crispy chicken skin, croutons

Fries | 9

Truffle Mac & Cheese | 13

aqua shard



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A minimum of two courses per person applies, as stated in your booking confirmation. 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