

## SATURDAY BRUNCH MENU

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

## FOR THE TABLE

|              |      |   |    |
|--------------|------|---|----|
| Green Olives | £6.5 | Artisan Sourdough & Ampersand Cultured Butter | £8 |
|--------------|------|---|----|

## COLD LARDER

## ✓ Salt-baked Beetroot Salad

Earthy beetroot with truffled goat's curd, fig & orange with crisp sourdough. Vegan option available

## Fluffy Pancake

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

## ✓ Organic Yoghurt

Thick yoghurt layered with apple compote & cranberry granola

## Devon Crab Focaccia Toast

Focaccia piled with crab, a bright pineapple note & gentle chilli, aromatic jelly

£10 supplement on set menu

## Cotswold White Chicken Terrine

Pressed chicken with mushrooms & black garlic, finished with a shard of crisp chicken skin

## Irish Beef Carpaccio

Green beans & preserved tomato over paper-thin beef with rocket & aged Parmesan, finished with beef essence

## Wine Pairing choose one

2024 La Cadence Blanc, Colombar, Languedoc, France

2024 Lágrimas Rosé, Bodegas Obergo, Spain

2022 Rioja Valdegarú, La Rioja Alavesa, Spain

## EGGS &amp; 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

## ✓ Brioche French Toast

Thick brioche with crème fraîche, blueberry & lemon

## 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

## ✓ Truffle &amp; Cep Spelt Risotto

Creamy spelt folded with wild mushrooms, deepened with black garlic & winter truffle

## Prawn on Sourdough Crumpet

A warm crumpet topped with prawns, avocado & preserved tomatoes, dressed with cocktail-sauce Hollandaise

## Roasted Sea Bream

Crisp-skinned sea bream with grilled pepper in a light cuttlefish & potato broth

## Sugar-pit Pork Medallions

Tender pork with harissa white beans, burnt apple & red chard

## English Corn-fed Chicken

Char-grilled with red pepper, chilli & garlic, served with slaw & a cool yoghurt dressing

## Irish Braised Beef Cheek

Braised beef cheek with pomme purée, bacon, kale, & red wine sauce

## Wine Pairing choose one

2024 Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand

2024 Lágrimas Rosé, Bodegas Obergo, Spain

2023 Malbec, Las Terrazas, Mendoza, Argentina

## ADD ONS

## Sourdough Toast

Cultured butter, jam or marmalade

## Maple Cured Streaky Bacon (3 pcs)

## Hash Brown (4 pcs)

## Creamed Green Beans

Wholegrain mustard

## Mashed Potatoes

Chive butter

## Aged Parmesan &amp; Red Pepper Fries

## DESSERTS

## Caramel Custard Tart

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

## Yuzu Posset

Bright citrus set cream with blueberry sorbet & white-chocolate vanilla shortbread

## Chocolate Banana Mousse

Rich Guanaja chocolate with miso caramel & banana

## Wine Pairing choose one

2024 Côteaux du Layon St Aubin, D. Barres Loire, France

Tawny Port 10 yo, Delaforce Port, Real Companhia Velha, Portugal

# aqua shard

## BRUNCH BEVERAGE SELECTIONS

### COCKTAILS

|  |        |   |     |
|--|--------|---|-----|
| <b>AQUA BELLINI</b>  | £15    | <b>THE SOHO VELVET</b>                                      | £19 |
| Peach liqueur, apricot brandy, peach purée, topped with fizz |        | Grey Goose vodka, Chocolate glaze, Cadello, Martini         |     |
| FRUITY   LIGHT   CRISP                                       |        | Rubino Speciale, Brunette cold brew coffee, cherry foam     |     |
|  |        | SMOOTH   CREAMY   WITH INTENSE CHOCOLATE NOTE               |     |
| <b>PENNY LANE PUNCH</b>                                      | £19.50 | <b>GIRL IN THE GLASS</b>                                    | £18 |
| 42 Below vodka, passionfruit wine, Muyu Vetiver Gris,        |        | Bacardi Carta Blanca rum, Bacardi 8 YO rum, KAY sake,       |     |
| St.Germain Elderflower liqueur, Noilly Prat dry              |        | Umeshu plum sake, DOM Benedictine liqueur, dragon fruit &   |     |
| VIBRANT   FRAGRANT   AROMATIC                                |        | lychee blend  |     |
|  |        | EXOTIC   FRUITY   FOR TROPICAL EXPLORERS                    |     |
| <b>THE BIRD OF SICHUAN</b>                                   | £19.50 | <b>THE WINDSOR WHISPER</b>                                  | £20 |
| Patron Reposado tequila, Illegal Mezcal, Italicus Bergamotto |        | Bombay Sapphire gin, Veuve Clicquot Champagne, hibiscus &   |     |
| liqueur, Sichuan infusion, agave, fresh grapefruit juice     |        | raspberry cordial, rose, fresh grapefruit juice, lemon foam |     |
| REFRESHING   CITRUSY   WITH ZINGY SENSATION                  |        | FRUITY   FLORAL   WITH A SILKY FINISH                       |     |

### MOCKTAILS

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

### BEERS

|                                 |       |                                      |       |
|---------------------------------|-------|--------------------------------------|-------|
| <b>MEANTIME LONDON LAGER</b>    | £10.5 | <b>CURIOUS APPLE CIDER</b>           | £10.5 |
| <b>MEANTIME LONDON PALE ALE</b> | £10.5 | <b>PERONI LIBERA</b> (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