

SUNDAY BRUNCH MENU

10.30am - 12pm | £60pp Three-course set menu | Add wine pairing | £35pp

FOR THE TABLE

Green Olives	£6.5	Artisan Sourdough & Ampersand Cultured Butter	£8
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COLD LARDER

✓ Salt-baked Beetroot Salad	£16	Gravadlax of Chalk Stream Trout	£18
Earthy beetroot with truffled goat's curd, fig & orange with crisp sourdough. Vegan option available		Lightly cured trout with crisp shallots, capers & salty fingers, classic sauce Gribiche	
✓ Organic Yoghurt	£12	Irish Beef Carpaccio	£22
Thick yoghurt layered with apple compote & cranberry granola		Garlic purée, green beans & preserved tomato over paper-thin beef with rocket & aged Parmesan, finished with beef essence	
Fluffy Pancake	£14	Wine Pairing choose one	
Pancake with berries, maple syrup & Chantilly, served with streaky bacon		2024 La Cadence Blanc, Colombard, Languedoc, France	
		2024 Lágrimas Rosé, Bodegas Obergo, Spain	
		2022 Rioja Valdegarú, La Rioja Alavesa, Spain	

EGGS & MAINS

The Shards Breakfast (Available until 12pm)	£25	✓ Truffle & Cep Spelt Risotto	£35
Fried St. Ewe eggs with Butler's banger, maple-cured bacon, Stornoway black pudding, hash brown & Portobello mushroom		Creamy spelt folded with wild mushrooms, deepened with black garlic & winter truffle	
✓ Brioche French Toast	£25	Prawn on Sourdough Crumpet	£28
Thick brioche with crème fraîche, blueberry & lemon		A warm crumpet topped with prawns, avocado & preserved tomatoes, dressed with cocktail-sauce Hollandaise	
Eggs Benedict	£25	English Corn-fed Chicken	£35
Poached St. Ewe eggs with maple-cured ham on an English muffin & brown butter Hollandaise		Char-grilled with red pepper, chilli & garlic, served with slaw & a cool yoghurt dressing	
✓ Eggs Florentine	£25	Wine Pairing choose one	
Poached St. Ewe eggs on an English muffin with buttered nutmeg spinach & lemon Hollandaise		2024 Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	
Eggs Royale	£28	2024 Lágrimas Rosé, Bodegas Obergo, Spain	
Poached St. Ewe eggs with Scottish smoked salmon on an English muffin, sea vegetables & lemon Hollandaise, topped with roe		2023 Malbec, Las Terrazas, Mendoza, Argentina	

ADD ONS

Sourdough Toast	£5	Creamed Green Beans	£9
Cultured butter, jam or marmalade		Wholegrain mustard	
Maple Cured Streaky Bacon (3 pcs)	£9	Mashed Potatoes	£9
		Chive butter	
Hash Brown (4 pcs)	£9	Aged Parmesan & Red Pepper Fries	£12

DESSERTS

Caramel Custard Tart	£16	Chocolate Banana Mousse	£16
Buttery pastry with velvet caramel custard, crème fraîche, sugar-bacon tuile & salted blackcurrant		Rich Guanaja chocolate with miso caramel & banana	
Yuzu Posset	£16	Wine Pairing choose one	
Bright citrus set cream with blueberry sorbet & white-chocolate vanilla shortbread		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

AQUA BELLINI	£15	THE SOHO VELVET	£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	
PENNY LANE PUNCH	£19.50	GIRL IN THE GLASS	£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	
THE BIRD OF SICHUAN	£19.50	THE WINDSOR WHISPER	£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

FREDDIE'S LOVE	£12	GOLDEN HIND	£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	
COOK'S COMPASS	£12	NAVIGATOR'S ELIXIR	£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

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