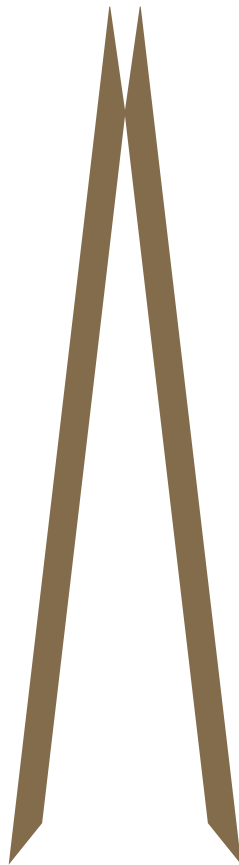


aqua shard



BRUNCH

10.30am - 3pm

Three-course | **60** per person

Add wine pairing | **33** per person

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

aqua shard

FOR THE TABLE

Green Olives
6.5

**Artisan Sourdough &
Organic Whey Butter** *(serves two)*
6.5

STARTERS

please select one

Spring Greens Velouté

Savoury granola, Colston Bassett stilton parfait | v

Handcrafted Burrata

*Pink radicchio, castell franco, brioche croutons, crispy bacon,
sesame seeds & pomegranate dressing*

Smoked Ham Hock & Chicken Terrine

Mushroom ketchup, pickled shimeji & aged parmesan

The Shard's Fluffy Pancakes

Mixed berries, maple cured bacon, verbena Chantilly

Smokin' Brothers Egg Royale

*Toasted English muffin, cold smoked Scottish salmon,
hollandaise, salmon roe*

Dingley Dell Farm Egg Benedict

*Toasted English muffin, Dingley Dell farm ham,
poached Crackerberry farm egg, hollandaise*

Wine Pairing please select one

Insolia Terre Siciliane, Sicily, Italy, 2022 | v

Ai Galera 'Poético', Tejo, Portugal, 2021

MAINS

please select one

The Shard 'English Style Breakfast'

*Potato rosti, maple cured bacon, Dingley Dell sausage, crispy eggs,
haricot beans, tempura mushroom, black pudding*

(Available until 12pm)

Pumpkin & Sage Ravioli

Roasted squash, goats cheese cream & crispy sage | v

Cornish Cod & Rope Grown Mussels

Leek fondue, sea herbs, cider & saffron emulsion

Breaded Rose Veal Medallions

*St. Eves fried egg, sautéed spinach, raisins, pine nuts,
crispy capers, sage & butter sauce*

Blythburgh Farm Confit Pork Belly

*Stornoway black pudding, celeriac purée,
green beans, cider jus*

Roast Hereford Beef Sirloin

*Roasted seasonal vegetables, Yorkshire pudding,
duck fat potatoes, red wine jus*

(£15 supplement)

Wine Pairing please select one

Verdejo Silga, Rueda, Spain, 2022

Cabernet-Merlot Villa D'Orta Organic, Somontano, Spain, 2021

SIDES

Tenderstem Broccoli

Roasted peppers & toasted almond | v

9

Tiptoe Farm Potato Mash

Chive butter | v

9

Bitter Leaf Salad

Blood orange & sakura | v

8

Roasted Root Vegetables | vg

9

DESSERTS

please select one

Baileys Cheesecake

Yorkshire rhubarb, blood orange, hazelnuts

Lemon Tart

Meringue, kaffir lime, ginger

Chocolate Delice

70% dark chocolate, coffee, kumquat

Lincolnshire Poacher

Pear compote, walnut, honey

Dessert Wines please select one of the below

Côteaux du Layon Loire Valley, France

Tawny Port Delaforce Port, Real Companbia Velba, 10.yo