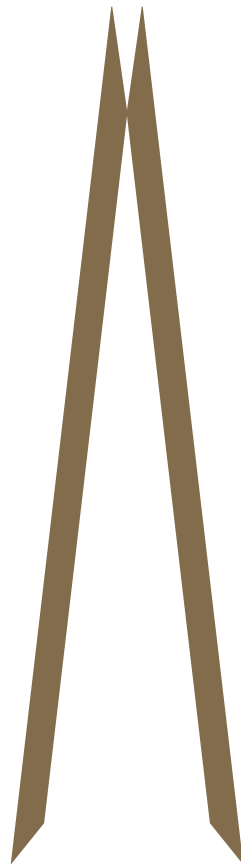


aqua shard



BRUNCH

10.30am - 3pm

Two-course | **50** per person

Add wine pairing | **25** per person

Three-course & Aqua Bellini | **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 *gf* - gluten free

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FOR THE TABLE

Green Olives
6.5

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

STARTERS

please select one

Summer Greens Velouté
Savoury granola, Colston Bassett stilton | 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

Harissa Cornfed Spatchcock
Grain mustard coleslaw

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

Broccoli
Kale pesto, toasted almonds | v
9

Tiptoe Farm Potato Mash
Chive butter | v
9

Fennel Salad
Radish, orange, Calamansi Vinaigrette | v
9

Heritage Carrots
Orange glaze, savory granola
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