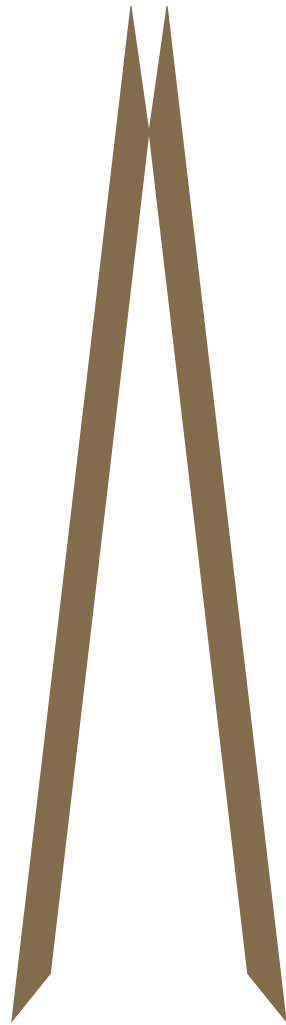


aqua shard



BRUNCH

10.30am - 3pm

Three-course | **60** per person | Add wine pairing | **35** 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 &
Ampersand Cultured Butter**
7.5

STARTERS

please select one

Lincolnshire Celeriac Velouté
Shimeji mushrooms, croutons, truffle butter | v

**Hertfordshire Goats Curd &
Salt Baked Beetroot**
Black fig, sourdough crisp, truffle honey

Cotswolds White Chicken Terrine
Ham Hock, pickled onion purée, crisp chicken skin

The Shard's Fluffy Pancakes
Mixed berries, maple cured bacon, 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

Lágrimas Rosé, Bodegas Obergo
Spain 2023

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)

Mushroom Tortellini
Wilted rocket, Madera & truffle sauce | v

Seaweed-Crusted Stone Bass
Butternut squash velouté, baby chard, crisp sea sprigs
(£6 supplement)

Roasted Cornfed Chicken
Confit leg, savoy cabbage, Pommery mustard & herb velouté

Jimmy Butler's Farm Confit Pork Belly
*Stornoway black pudding, celeriac purée,
green beans, cider jus*

Roast Hereford Beef Sirloin
*Braised red cabbage, confit carrot, roasted potatoes,
red wine gravy, yorkshire pudding*
(£18 supplement)

Wine Pairing please select one

Sauvignon Blanc, Iona,
Elgin Highlands, South Africa 2023

Lágrimas Rosé, Bodegas Obergo
Spain 2023

Rioja Valdegarú, La Rioja Alavesa
Spain 2021

SIDES

Braised Red Cabbage
Port, red wine, apple
9

Truffle & Parmesan Fries
12

Bitter Leave Salad
Honey mustard dressing | v
9

Butter Poached Heritage Carrots
Star anise, tarragon | v
9

DESSERTS

please select one

Saint Honoré
Chocolate, tonka, pear

Custard Mousse
Blackberry, hazelnut, zuppa inglese

Fig Shortcake
Fig, orange, almond

Neal's Yard Cheese
Gorwydd Caerphilly, grapes chutney, crackers

Wine Pairing please select one

Côteaux du Layon St Aubin, D. Barres
Loire, France 2022

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