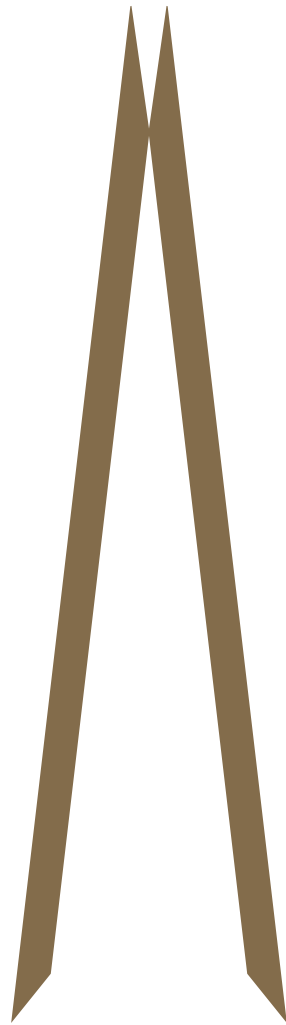


# aqua shard



## BRUNCH MENU

10.30am - 3pm

Three-course | **£65pp** | Add wine pairing | **+£35pp**

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

## FOR THE TABLE

**Green Olives** | £6.5

**Artisan Sourdough & Ampersand  
Cultured Butter** | £7.5

## STARTERS *please select one*

✓ **Lincolnshire Celeriac Velouté**  
*Pickled Shimeji mushrooms, croutons, black truffle, parsley cress | vegan option available*

**Hertfordshire Goats Curd & Ibérico Ham**  
*Pickled pear, salt baked beetroot, sourdough crisp, truffle honey*

**Cotswolds White Chicken Terrine**  
*Poached & confit chicken, Paris brown mushroom, 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*

**Country Farm Ham Egg Benedict**  
*Toasted English muffin, Country farm ham, poached Crackerberry farm egg, hollandaise*

*Wine Pairing please select one*

**Insolia Terre Siciliane** Sicily, Italy, 2022

**Lágrimas Rosé, Bodegas Obergó** Spain 2023

**Ai Galera Poético, Tejo** Portugal, 2021

## MAINS *please select one*

**The Shard Breakfast** (Available until 12pm)  
*Cumberland sausage, maple cured bacon, black pudding, fried egg, hash brown, tomato*

✓ **Wild Garlic Spelt Risotto**  
*Morel mushroom, -8 beer vinegar gel, black garlic | vegan option available*  
Add truffle +£12

**Roasted Fillet Sea Bream**  
*Spiced tomato orzo risotto, basil tapenade*

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

**Jimmy Butler's Pork Chop**  
*Caramelised apple purée, buttered kale, black pudding, cider sauce*

**Roasted Hereford Beef Sirloin**  
*Heritage carrot, parsnips, spring greens, horseradish cream, roast potatoes, Yorkshire pudding, red wine sauce*  
(£18 supplement)

*Wine Pairing please select one*

**Sauvignon Blanc, Iona, Elgin Highlands, South Africa** 2023

**Lágrimas Rosé, Bodegas Obergó** Spain 2023

**Rioja Valdegarú, La Rioja Alavesa** Spain 2021

## SIDES

**Mash Potato** | £9  
*Chive butter*

**Bitter Leaf Salad** | £9  
*Cherry dressing*

**Truffle & Parmesan Fries** | £12

**Butter Poached Heritage Carrots** | £9  
*Star anise, tarragon*

**Creamed Green Beans** | £9  
*Whole grain mustard*

**Cauliflower Gratin** | £10

## DESSERTS *please select one*

**Chocolate Dome**  
*Guanaja 70%, feuilletine, Amarena*

**Yuzu Posset**  
*Strawberry sorbet, vanilla shortbread, white chocolate cream*

**Passionfruit Meringue Tart**  
*Peppermint, yoghurt & passionfruit sorbet*

**Artisan Cheese** (£8 supplement)  
*Gorwydd Caerphilly – Cow's Milk, Somerset*  
*Dorstone – Ash-Coated Goat's Milk, Herefordshire*  
*Wynslade – Cow's Milk, Hampshire*  
*Colston Bassett Stilton – Cow's Milk, Nottinghamshire*

*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**