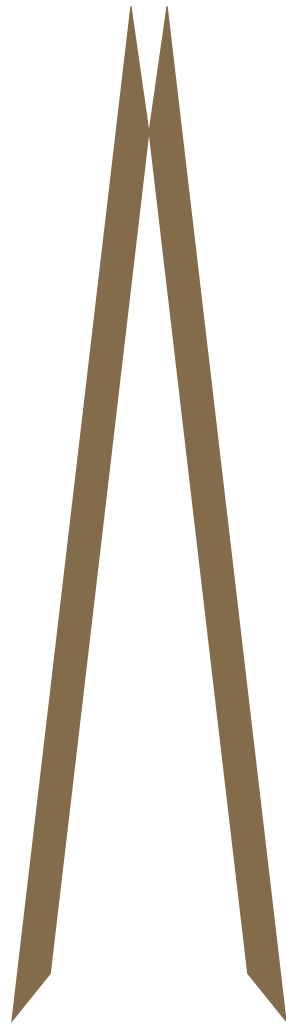


aqua shard



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*

✓ **Velouté of English Asparagus**
Pickled quail egg, smoked bacon, pickled mushroom

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

**La Cadence Blanc, Colombard, Languedoc-Roussillon,
France 2023**

Lágrimas Rosé, Bodegas Obergo, Spain 2023

Rioja Valdegarú, La Rioja Alavesa, Spain 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 Cavolo Nero,
black pudding, cider sauce*

Herefordshire Dry Aged Beef Fillet
*Caramelised artichoke purée, wilted spinach, pickled
shallot, red wine sauce*
(£20 supplement)

Wine Pairing please select one

Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand 2023

Lágrimas Rosé, Bodegas Obergo, Spain 2023

Malbec, Las Terrazas, Mendoza, Argentina 2022

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 Cheese | £10

DESSERTS *please select one*

Chocolate Dome
Guanaja 70%, feuilletine, Amarena

Passionfruit Meringue Tart
Peppermint, yoghurt & passionfruit sorbet

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

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