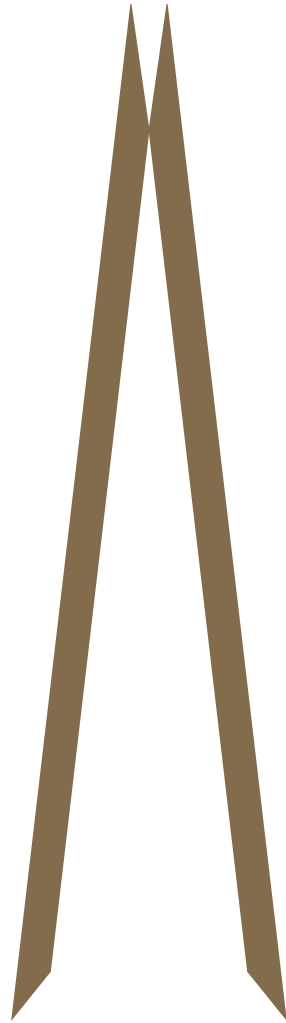


aqua shard



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
Roasted & pickled cauliflower, sea vegetables, smoked butter sauce

Roasted Corn-fed 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