

SATURDAY BRUNCH MENU

10.30am - 3pm | **£60** Three-course set menu available (*ask your server*) | Add wine pairing | **£35pp**

FOR THE TABLE

Green Olives	£6.5	Artisan Sourdough & Ampersand Cultured Butter	£8
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COLD LARDER

✓ Salt Baked Beetroot <i>Pickled candy beetroot, apricot, pinenut, crematta, basil pesto</i>	£16	Gravadlax of Chalk Stream Trout <i>Crisp shallots, capers, salty fingers, lemon crème fraîche, sauce Gribiche</i>	£18
✓ Burrata & Peach <i>Sunflower seed pesto, Datterino tomatoes, honey vinegar dressing</i>	£21	Carpaccio of Irish Beef <i>Garlic purée, green beans, preserved tomato, rocket, beef essence, aged Parmesan</i>	£22
Cured Sea Bream <i>Fennel & dill purée, confit fennel, single estate olive oil</i>	£21	Wine Pairing choose one La Cadence Blanc , Colombar, Languedoc, France 2023 Lágrimas Rosé , Bodegas Obergo, Spain 2023 Rioja Valdegarú , La Rioja Alavesa, Spain 2021	
Devon Crab <i>Focaccia toast, chilli, crab & pineapple purée, aromatic jelly</i> (£10 supplement on set menu)	£26		

EGGS & MAINS

The Shards Breakfast (Available until 12pm) <i>Fried St. Ewe eggs, Butler's banger, maple cured bacon, Stornoway black pudding, hash brown, Portobello mushroom, tomato, baked beans</i>	£25	Roasted Sea Bream <i>Orzo, basil tapenade, sauce vierge</i>	£30
✓ Eggs Florentine <i>Poached St. Ewe eggs, English muffin, buttered nutmeg spinach, lemon Hollandaise</i>	£25	Prawn & Sourdough Crumpet <i>Avocado, preserved tomatoes, compressed gem lettuce, cocktail sauce Hollandaise</i>	£28
Lobster Benedict <i>Poached St. Ewe eggs, grilled native lobster, English muffin, sea vegetables, lobster & lime Hollandaise</i> (£10 supplement on set menu)	£45	Sugar Pit Pork Medallions <i>Braised pork medallions, harissa white beans, burnt apple purée, red chard, crisp onion</i>	£30
Eggs Benedict <i>Poached St. Ewe eggs, maple cured ham, English muffin, brown butter Hollandaise sauce</i>	£25	Grilled English Corn-fed Chicken <i>Marinated with red pepper, chilli & garlic, grilled Hispi cabbage, yoghurt dressing</i>	£35
✓ Brioche French Toast <i>Crème fraîche, blueberry & lemon</i>	£20	Beef Fillet & Diane Sauce <i>Medallions of Irish beef fillet (170g), wilted spinach</i> (£10 supplement on set menu)	£45
✓ Sweetcorn & Mushroom Spelt Risotto <i>Summer truffle, grilled sweetcorn, Maitake mushroom, black garlic, salted corn butter</i>	£30	Wine Pairing choose one Cloudy Bay , Sauvignon Blanc, Marlborough, New Zealand 2023 Lágrimas Rosé , Bodegas Obergo, Spain 2023 Malbec , Las Terrazas, Mendoza, Argentina 2022	

ADD ONS

Maple Cured Streaky Bacon (3 pcs)	£5	Seasonal Greens <i>Sugar snaps, garden peas, mange tout, soft herb emulsion</i>	£9
Hash Brown (4 pcs)	£6	Mashed Potatoes <i>Chive butter</i>	£8
Fries with Truffle & Aged Parmesan	£12		

DESSERTS

Passionfruit Meringue Tart <i>Peppermint, yoghurt & passionfruit sorbet</i>	£14	Ice-cream & Sorbets	£12
Yuzu Posset <i>Blueberry sorbet, shortbread, white chocolate</i>	£14	Artisan Cheese (£10 supplement on set menu)	£24
Chocolate Banana Mousse <i>Guanaja, miso caramel, banana</i>	£14	Wine Pairing choose one Côteaux du Layon St Aubin , D. Barres Loire, France 2022 Tawny Port 10 yo , Delaforce Port, Real Companhia Velha, Portugal	

aqua shard

BRUNCH BEVERAGE SELECTIONS

COCKTAILS

AQUA BELLINI Peach liqueur, apricot brandy, peach purée, topped with fizz FRUITY LIGHT CRISP	£15	THE SOHO VELVET Grey Goose vodka, Chocolate glaze, Cadello, Martini Rubino Speciale, Brunette cold brew coffee, cherry foam SMOOTH CREAMY WITH INTENSE CHOCOLATE NOTE	£15
PENNY LANE PUNCH 42 Below vodka, passionfruit wine, Muyu Vetiver Gris, St.Germain Elderflower liqueur, Noilly Prat dry VIBRANT FRAGRANT AROMATIC	£15	AQUA 75 Sipsmith dry gin, fresh lemon, sugar syrup, fizz REFRESHING FIZZY ZESTY	£15
THE BIRD OF SICHUAN Patron Reposado tequila, Illegal Mezcal, Italicus Bergamotto liqueur, Sichuan infusion, agave, fresh grapefruit juice REFRESHING CITRUSY WITH ZINGY SENSATION	£15	BRAMBLE BRIDGE Sipsmith dry gin, fresh lemon, crème de mûre AROMATIC FRESH FRUITY	£15

MOCKTAILS

FREDDIE'S LOVE Everleaf Mountain, Wild Idol alcohol free sparkling wine, rose, hibiscus & raspberry cordial, fresh grapefruit juice FRUITY FLORAL SILKY FINISH	£12	GOLDEN HIND Abstinence Cape Spice, lime juice, agave syrup, Sichuan pepper cordial, Fever-Tree Indian tonic, grapefruit juice REFRESHING CITRUSY ZINGY SENSATION	£12
COOK'S COMPASS Smiling Wolf non-alcoholic rum, pineapple syrup, dragon fruit & lychee blend EXOTIC FRUITY FOR TROPICAL EXPLORERS	£12	NAVIGATOR'S ELIXIR Everleaf Marine, lime & basil cordial, lime juice ZESTY HERBACEOUS FRAGRANT	£12

BUBBLES & WINES

NV	Veuve Clicquot , Yellow Label, Brut, Reims 🍷	£20	2021	Rioja Valdegarú , La Rioja Alavesa, Spain 🍷 (r)	£16
NV	Bolney Classic Cuvée Brut , West Sussex 🍷	£14	2022	Malbec , Las Terrazas, Mendoza, Argentina 🍷 (r)	£18
2022	Wild Idol Alcohol Free Sparkling White , Müller-Thurgau, Rheinhessen, Germany	£14	2023	Pinot Noir , Bolney Wine Estate, West Sussex, England (r)	£12
2023	Verdejo , Protos, Rueda, Spain 🍷 (w)	£16	2023	Whispering Angel , Rosé, Chateau D'Esclans, Côte de Provence, France 🍷 (rosé)	£18
2023	Cloudy Bay , Sauvignon Blanc, Marlborough, New Zealand (w)	£19	2023	Lychgate Rosé , Bolney Wine Estate, West Sussex, England (rosé)	£12
2023	Pinot Gris , Bolney Wine Estate, West Sussex, England (w)	£12			

(w) White wine (r) Red wine (rosé) Rosé wine

BEERS

Meantime London Lager	£10.5	Curious Apple Cider	£10.5
Meantime London Pale Ale	£10.5	Peroni Libera (non alcoholic)	£9

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