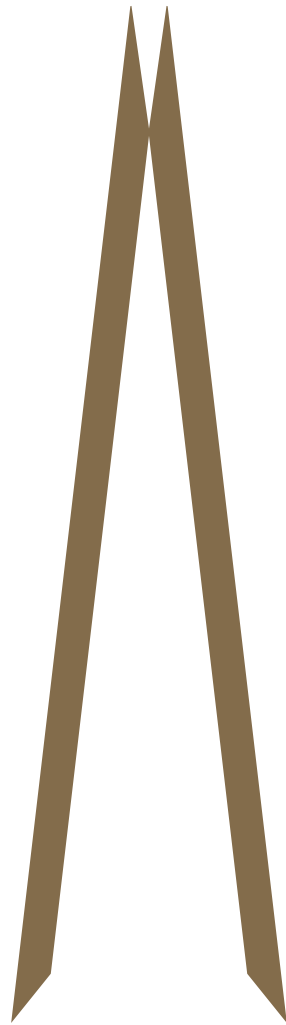


# aqua shard



## SUNDAY BRUNCH MENU

10.30am - 12pm

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

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**  
*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*

*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 Velba, Portugal**