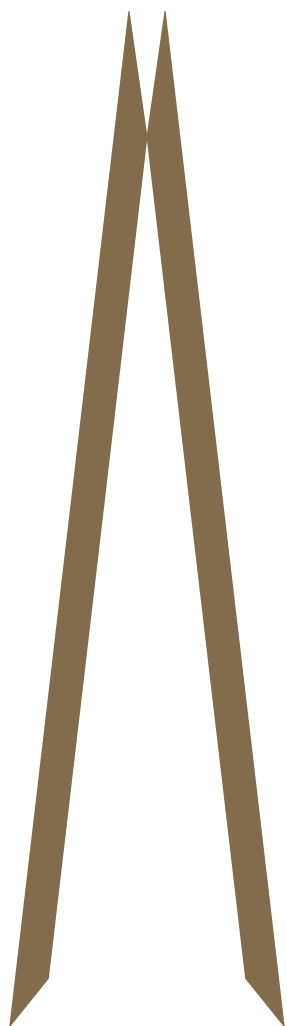


aqua shard



SUNDAY BRUNCH MENU

10.30am - 12pm

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

Three-course Set Menu available | **£60** pp (*ask your server*)

FOR THE TABLE

Green Olives	£6.5	Artisan Sourdough & Ampersand Cultured Butter	£7.5
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COLD LARDER

✓ Salt Baked Beetroot	£16	Gravadlax of Chalk Stream Trout	£18
<i>Pickled candy beetroot, William pear, crisp walnuts, crematta, basil pesto</i>		<i>Sauce Cambridge, crisp shallots, capers, salty fingers, lemon crème fraîche</i>	
Cured Blow Torched Mackerel	£21	Carpaccio of Irish Beef	£22
<i>Pink Fir potato, pickled apple & cucumber, sorrel, herring roe caviar dressing</i>		<i>Garlic purée, green beans, preserved tomato, rocket, beef essence, aged Parmesan</i>	
Devon Crab	£26	Hertfordshire Goats Curd & Coppa Ham	£16
<i>Focaccia toast, chilli, crab & pineapple purée, aromatic jelly</i>		<i>Pickled pear, salt baked beetroot, sourdough crisp, truffle honey</i>	
(£10 supplement on set menu)			

EGGS & MAINS

The Shards Breakfast	£25	✓ Duck Egg & Wye Valley Asparagus	£30
<i>Fried St. Ewe eggs, Butler's banger, maple cured bacon, Stornoway black pudding, hash brown, Portobello mushroom, tomato, baked beans</i>		<i>Fried duck egg, grilled English asparagus, caper & soft herb dressing, buttered new potatoes</i>	
✓ Eggs Florentine	£20	✓ Brioche French Toast	£20
<i>Poached St. Ewe eggs, English muffin, buttered nutmeg spinach, lemon Hollandaise</i>		<i>Crème fraîche, blueberry & lemon</i>	
Lobster Benedict	£45	Roasted Sea Bream	£30
<i>Poached St. Ewe eggs, grilled native lobster, English muffin, sea vegetables, lobster & lime Hollandaise</i>		<i>Orzo tomato risotto, anchovy, basil tapenade</i>	
(£10 supplement on set menu)		Warm Prawn Cocktail	£28
Eggs Benedict	£24	<i>Avocado, preserved tomatoes, sourdough crumpet, compressed gem lettuce, cocktail sauce Hollandaise</i>	
<i>Poached St. Ewe eggs, maple cured ham, English muffin, brown butter Hollandaise sauce</i>		Grilled English Corn-fed Chicken	£35
		<i>Marinated with red pepper, chilli & garlic, grilled Hispi cabbage, yoghurt dressing</i>	

ADD ONS

Arbury Allen's Back Bacon (<i>3 pcs</i>)	£5	Creamed Green Beans	£9
Hash Browns (<i>4 pcs</i>)	£6	<i>Whole grain mustard</i>	
Truffle & Parmesan Fries	£12	New Potatoes	£8
		<i>Chive butter</i>	

DESSERTS

Strawberry & Cream Croissant	£14	Artisan Cheese	£24
<i>Macerated strawberries, vanilla Chantilly, strawberry & Banyuls syrup</i>		<i>Gorwydd Caerphilly – Cow's Milk, Somerset</i>	
Yuzu Posset	£14	<i>Dorstone – Ash-Coated Goat's Milk, Herefordshire</i>	
<i>Blueberry sorbet, shortbread, white chocolate</i>		<i>Wynslade – Cow's Milk, Hampshire</i>	
Chocolate Dome	£14	<i>Colston Bassett Stilton – Cow's Milk, Nottinghamshire</i>	
<i>Guanaja 70%, feuilletine, Amarena</i>		(£10 supplement on set menu)	
		Ice-cream & Sorbets	£12