

## SUNDAY BRUNCH MENU

10.30am - 12pm | £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 |
|--------------|------|-----------------------------------------------|----|

## COLD LARDER

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

## EGGS &amp; MAINS

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

## ADD ONS

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

## DESSERTS

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

# aqua shard

## BRUNCH BEVERAGE SELECTIONS

### COCKTAILS

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

### MOCKTAILS

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

### BUBBLES & WINES

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