

SUNDAY BRUNCH MENU

10.30am - 12pm | £60pp Three-course set menu | Add wine pairing | £39pp



FOR THE TABLE

Fermented Lentil, Heritage Grain Artisan £8.5
Sourdough & Ampersand Cultured Butter

Nocellara Olives

£6.5

COLD LARDER choose one✓ **Burrata & Honey Balsamic Fig**

Sunflower seed pesto, honey glazed fig, datterino tomatoes & marjoram

✓ **Jerusalem Artichoke Velouté**

Black truffle, crisp crones & hazelnut oil

Fluffy Pancake

Pancake with berries, maple syrup & Chantilly, served with streaky bacon

Gravadlax of Chalk Stream Trout

Lightly cured Trout with crisp shallots, capers & salty fingers, classic sauce Gribiche

Cotswold White Chicken Terrine

Confit thigh, smoked & poached breast, pickled trompette mushrooms, mushroom ketchup, served with toasted Stout bread

Wine Pairing choose one

2025 **La Cadence Blanc**, Colombar, Languedoc, France

2025 **Lágrimas Rosé**, Bodegas Obergo, Spain

2022 **Rioja Valdegarú**, La Rioja Alavesa, Spain

EGGS & MAINS choose one**The Shards Breakfast** (Available until 12pm)

Fried St. Ewe eggs with Butler's banger, maple-cured bacon, Stornoway black pudding, hash brown & Portobello mushroom

Eggs Benedict

Poached St. Ewe eggs with maple-cured ham on an English muffin & brown butter Hollandaise

✓ **Eggs Florentine**

Poached St. Ewe eggs on an English muffin with buttered nutmeg spinach & lemon Hollandaise

Eggs Royale

Poached St. Ewe eggs with Scottish smoked salmon on an English muffin, sea vegetables & lemon Hollandaise, topped with roe

✓ **Brioche French Toast**

Thick brioche with crème fraîche, blueberry & lemon

Roasted Fillet of Sea Bream

Quinoa, tomato, basil tapenade, tender cockles & sauce vierge

✓ **Sweetcorn & Mushroom Spelt Risotto**

Black garlic, salted corn butter

Prawn on Sourdough Crumpet

A warm crumpet topped with prawns, avocado & preserved tomatoes, dressed with cocktail sauce Hollandaise

Grilled English Corn-fed Chicken

Braised cabbage purée, tender bok choy & crispy chicken skin

Wine Pairing choose one

2025 **Cloudy Bay**, Sauvignon Blanc, Marlborough, New Zealand

2025 **Lágrimas Rosé**, Bodegas Obergo, Spain

2024 **Malbec**, Las Terrazas, Mendoza, Argentina

ADD ONS

Maple-cured Streaky Bacon (3 pcs)

£6

Hash Brown (4 pcs)

£6

Tenderstem Broccoli

£12

Seaweed emulsion

Mashed Potatoes

£10

Chive

Loaded Fries

£14

Parmesan & roasted red pepper sauce

DESSERTS choose one**Yuzu Posset**

Bright citrus set cream with blueberry & white chocolate, vanilla shortbread

Tuma Yellow Chocolate Mousse

Banana & spiced rum centre, miso caramel, banana sorbet

Caramel Custard Tart

Buttery pastry with velvet caramel custard, crème fraîche, sugar-bacon tuile & salted blackcurrant

Artisan Cheese

A handpicked selection of artisan British & Irish cheeses, served with dates, truffle honey & biscuits +£11 supplement

Wine Pairing choose one

2023 **Tokaji Late Harvest**, Mylitta Dobogo, Hungary

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 Ketel One vodka, Karminia sweet vermouth, chocolate glaze, Cadello, Caffee borghetti, cherry foam SMOOTH CREAMY WITH INTENSE CHOCOLATE NOTE	£19
PENNY LANE PUNCH Beluga Noble vodka, passion fruit wine, Muyu Vetiver Gris, St. Germain Elderflower liqueur, Karminia Karato VIBRANT FRAGRANT AROMATIC	£19.5	GIRL IN THE GLASS Hama Rum, KAY sake, Umeshu plum sake, DOM Benedictine liqueur, dragon fruit & lychee blend EXOTIC FRUITY FOR TROPICAL EXPLORERS	£18
THE BIRD OF SICHUAN Casamigos blanco tequila, Casamigos mezcal, Italicus Bergamotto liqueur, Sichuan infusion, agave, fresh grapefruit juice REFRESHING CITRUSY WITH ZINGY SENSATION	£19.5	THE WINDSOR WHISPER Tanqueray gin, sparkling wine, hibiscus & raspberry cordial, rose, fresh grapefruit juice, lemon foam FRUITY FLORAL WITH A SILKY FINISH	£20

MOCKTAILS

FREDDIE'S LOVE Everleaf Mountain, Wild Idol sparkling wine, rose, hibiscus & raspberry cordial, fresh grapefruit juice FRUITY FLORAL SILKY FINISH	£12	GOLDEN HIND Abstinence Cape Agave, lime juice, agave syrup, Sichuan pepper cordial, Fever-Tree Indian tonic, grapefruit juice REFRESHING CITRUSY ZINGY SENSATION	£12
COOK'S COMPASS Abstinence Cape Citrus, pineapple syrup, dragon fruit & lychee blend EXOTIC FRUITY FOR TROPICAL EXPLORERS	£12	NAVIGATOR'S ELIXIR Tanqueray 0%, lime & basil cordial, lime juice ZESTY HERBACEOUS FRAGRANT	£12

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 & any of our dishes may contain traces of allergens. Our menus are sample menus & 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