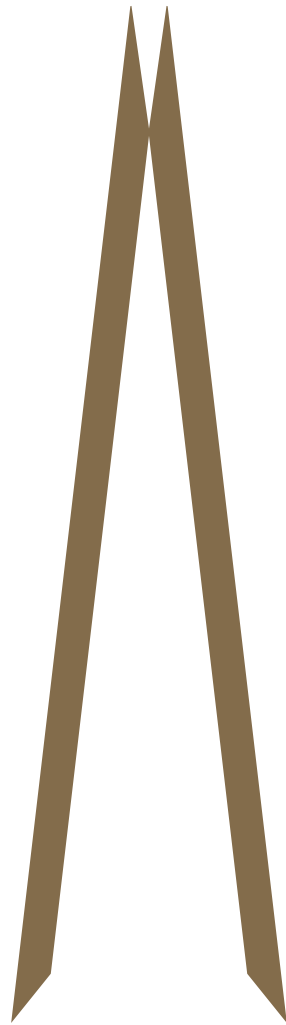


# aqua shard



## BRUNCH

10.30am - 3pm

Three-course | **60** per person | Add wine pairing | **35** per person

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 *gf* - gluten free

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## FOR THE TABLE

**Green Olives**  
6.5

**Artisan Sourdough &  
Ampersand Cultured Butter**  
7.5

## STARTERS

*please select one*

**Lincolnshire Celeriac Velouté**  
*Shimeji mushrooms, croutons, truffle butter | v*

**Handcrafted Burrata**  
*Isle of Wight tomatoes, black olive, sourdough, basil,  
Bloody Mary consommé*

**Cotswolds White Chicken Terrine**  
*Ham Hock, 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*

**Dingley Dell Farm Egg Benedict**  
*Toasted English muffin, Dingley Dell farm ham,  
poached Crackerberry farm egg, hollandaise*

*Wine Pairing please select one*

**Insolia Terre Siciliane, Sicily, Italy, 2022 | v**  
**Lágrimas Rosé, Bodegas Obergo, Spain 2023**  
**Ai Galera 'Poético', Tejo, Portugal, 2021**

## MAINS

*please select one*

**The Shard 'English Style Breakfast'**  
*Potato rosti, maple cured bacon, Dingley Dell sausage, crispy eggs,  
haricot beans, tempura mushroom, black pudding  
(Available until 12pm)*

**Pumpkin & Sage Ravioli**  
*Roasted squash, goats cheese cream & crispy sage | v*

**Seaweed-Crusted Stone Bass**  
*Butternut squash velouté, baby chard, crisp sea sprigs  
(£6 supplement)*

**Harissa Cornfed Spatchcock**  
*Grain mustard coleslaw*

**Blythburgh Farm Confit Pork Belly**  
*Stornoway black pudding, celeriac purée,  
green beans, cider jus*

**Roast Hereford Beef Sirloin**  
*Roasted seasonal vegetables, Yorkshire pudding,  
duck fat potatoes, red wine jus  
(£15 supplement)*

*Wine Pairing please select one*

**Sauvignon Blanc, Iona, Elgin Highlands, South Africa 2023**  
**Lágrimas Rosé, Bodegas Obergo, Spain 2023**  
**Rioja Valdegarú, La Rioja Alavesa, Spain 2021**

## SIDES

**Broccoli**  
*Kale pesto, toasted almonds | v*  
9

**Truffle & Parmesan Fries**  
12

**Fennel Salad**  
*Radish, orange, Calamansi Vinaigrette | v*  
9

**Heritage Carrots**  
*Orange glaze, savory granola*  
9

## DESSERTS

*please select one*

**Saint Honoré**  
*Chocolate, tonka, pear*

**Custard Mousse**  
*Blackberry, hazelnut, zuppa inglese*

**Fig Shortcake**  
*Fig, orange, almond*

**Neal's Yard Cheese**  
*Gorwydd Caerphilly, grapes chutney, crackers*

*Dessert Wines please select one of the below*

**Côteaux du Layon St Aubin, D. Barres, Loire, France 2022**  
**Tawny Port 10 yo Delaforce Port, Real Companhia Velha, Portugal**