

## Brunch

Available Saturday, Sunday & Bank Holidays  
10.30am - 3.00pm

Three-course | 55 per person

Three-course & wine pairing | 85 per person

# aqua shard

## Brunch

### For the table

<b>Green Olives</b>	6
<b>Artisan Sourdough &amp; Organic Whey Butter v</b> C, M (for two)	5

### Starters

*please select one of the below*

#### Eggs Benedict

toasted English muffin, poached Cackleberry Farm egg, hollandaise, honey roast Dingley Dell ham | C, E, M, SU

#### Organic Butter Waffle

fresh berries, treacle cured streaky bacon, vanilla crème fraîche, maple syrup | C, E, M

#### Smoked Mackerel Mousse

grilled sourdough, capers, watercress salad | F, SU, C, M

#### Roast Tomato Soup v

goat's curd, orzo, courgette | C, M

#### Sweet Potato & Cornish Crab Hash

Cacklebean poached egg, cornish crab meat, samphire, hollandaise | C, CR, E, M, SU

### Wine Pairing

*please select one of the below*

**Insolia** Terre Siciliane, Sicily, Italy, 2021 v

**Ai Galera** 'Poético', Tejo, Portugal, 2018

### Mains

*please select one of the below*

#### Shard Breakfast

*Available until 12pm only*

two free-range eggs any way, Wiltshire bacon, pork and leek sausage, tomatoes, Portobello mushrooms, homemade baked beans, sautéed potatoes, black pudding, toasted sourdough  
C, E, M, SU, CE

#### Vegetarian Breakfast v

*Available until 12pm only*

two free-range eggs any way, spinach, tomatoes, sautéed potatoes, Portobello mushrooms, homemade baked beans, avocado, toasted sourdough | C, E, M, SU, CE

#### Potato Gnocchi v

ceps purée, mushroom ragout, coffee dust | M, C, E, SU, S, SE

#### Cornish Roasted Hake

winter cabbage, clams sauce | F, MO, CE, M, SU

#### Grilled Pork Rib Eye

green peas, bacon, cherry tomato, grain mustard sauce  
SU, M, MU, C

#### Hereford Grass Fed Roast Rib of Beef

supplement 10

Yorkshire pudding, duck fat roast potatoes, seasonal vegetables, port gravy | C, CE, E, M, SU

### Wine Pairing

*please select one of the below*

**Verdejo** Silga, Rueda, Spain, 2019

**Cabernet-Merlot** Villa D'Orta Organic, Somontano, Spain, 2018

### Sides

<b>Sweet Orange Roasted Chantenay Carrot</b>	7
<b>Duck Fat Roasted Maris Piper Potatoes</b>	7
<b>Baby Gem Lettuce v</b> herb dressing, Kirkham Lancashire, toasted pine nut SU, MU, M, N	7
<b>Medley of Spring Greens v</b> butter, mint   M	7

### Desserts

*please select one of the below*

#### Strawberry Cheesecake

strawberry, oat, lychee | C, E, M

#### Pistachio Delight

yuzu, caramel, pistachio | C, E, M, N, S

#### Chocolate Duo

passion fruit, caramelia, opalys | C, E, M, S

#### Durrus Cheese

supplement 5

apricot, sourdough | C, M

### Dessert Wines

*please select one of the below*

**Côteaux du Layon** Loire Valley, France

**Dolc Mataró**, Alella, Catalunya, Spain

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. All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill.

v - vegetarian vg - vegan

Key to allergens: C - cereals containing gluten, CE - celery and celeriac, CR - crustaceans, E - eggs, F - fish, L - lupin, P - peanuts, M - milk, MO - molluscs, MU - mustard, N - nuts, S - soya beans, SE - sesame, SU - sulphur dioxide