

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

Green Olives	6
Artisan Sourdough & Organic Whey Butter v 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

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

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