



# aquashard

## SAMPLE SET BRUNCH MENU

Available Saturday, Sunday & Bank Holidays, 10.30am – 3.30pm

Please note, this is a sample menu. Menu items and pricing are subject to change.

3 courses £44.00

### STARTERS

#### Eggs Benedict, Florentine, Royale (C, E, F, SU)

Toasted English muffin, poached Cackleberry Farm egg, Hollandaise, served with a choice of honey roast Dingley Dell ham, sautéed baby spinach or Severn & Wye smoked salmon

#### Buttermilk pancakes (C, M, E)

Fresh berries, treacle cured streaky bacon, vanilla crème fraiche, maple syrup

#### Yellowfin tuna tartare (F, E, C)

Soft quail egg, toasted sourdough, avocado purée, lime, coriander

#### Cotswolds chicken & forest mushroom terrine (E, C, CE, SU, MU)

Secretts Farm carrots, sweet mustard, tarragon

#### Quinoa salad (v) (N, SE, SU)

English brassicas, pomegranate, torched orange, smoked almonds, lemon dressing

#### White almond gazpacho (v) (N, C, CE, SU)

Pineberry tartare, Waldorf salad

### MAIN COURSES

#### Roast baby chicken (CE, SU, C, M)

Yorkshire pudding, duck fat roast potatoes, seasonal vegetables, port jus

#### Roast Hereford beef sirloin (CE, SU, C, M) (£4 supplement)

Yorkshire pudding, duck fat roast potatoes, seasonal vegetables, port jus

#### Shard full English breakfast (C, CE, E, M, SU) (Vegetarian Shard full English breakfast also available)

Two free range eggs any way, Dingley Dell treacle cured streaky bacon, Cumberland sausage, tomatoes, portobello mushrooms, homemade baked beans, sautéed potatoes, black pudding, toasted soughdough

#### English wagyu brunch burger (C, SE, E, SU, M)

Toasted sesame brioche bun, treacle cured bacon, cheddar, fried egg, shallot mayonnaise, beef tomato, baby gem, gherkin, black truffle & parmesan fries

#### Native Scottish lobster thermidor (CR, M, E, C, SU) (£4 supplement)

Glazed grilled lobster, cauliflower cheese gratin, seasonal garden salad

#### 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

All dishes may contain traces of nuts and all bread items may contain traces of nuts, sesame and soya.

Please let your waiter or waitress know if you have severe allergies or intolerances.

All prices include 20% VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill.





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**Cornish sea bream** (F, M, E, CR, SU)  
Blackened leeks, creamed potato, egg yolk sabayon, brown shrimp,  
caper & soft herb dressing

**Bubble & Squeak (v)** (M, E)  
Jersey royals, duck egg, sautéed wild mushrooms, summer truffle

## DESSERTS

**Treacle tart** (C, M)  
Fresh raspberries, clotted cream

**White chocolate and lime cheesecake** (C, M, N)  
English strawberries, almond crumble, basil

**Chocolate brownie** (C, M, E)  
Caramelia ganache, milk ice cream

**Cardo cheese** (M, C)  
Vanilla poached nectarine, nectarine gel, oat crumble

## SIDES

**Seasonal leaf salad** (C, MU)  
English mustard vinaigrette

**Heritage tomato salad** (SU)  
Black olives, white balsamic dressing

**Black truffle & parmesan fries** (M)

**English sprouting broccoli** (N)  
Toasted hazelnut & shallot dressing

£4.95 each

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