

SATURDAY BRUNCH MENU

10.30am - 3pm | £60 Three-course set menu | Add wine pairing | £35pp

FOR THE TABLE

Vg Green Olives	£6.5	V Artisan Sourdough & Ampersand Cultured Butter	£8
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COLD LARDER

Vg Salt Baked Beetroot Salad <i>Salt-baked beetroot with apricot, pine nut, crematta, & basil pesto</i>	Gravadlax of Chalk Stream Trout <i>Cured trout with crisp shallots, capers, & sauce Gribiche</i>
V Burrata & Peach <i>Creamy burrata with ripe peach & Datterino tomatoes, finished with honey vinegar & nutty sunflower seed pesto</i>	Carpaccio of Irish Beef <i>Thin slices of Irish beef with rocket & preserved tomato, finished with Parmesan & a rich beef essence</i>
Cured Sea Bream <i>Delicate slices of sea bream, balanced with fennel & dill, drizzled with single estate olive oil</i>	<div>Wine Pairing choose one</div> <div>La Cadence Blanc, Colombar, Languedoc, France 2024</div> <div>Lágrimas Rosé, Bodegas Obergo, Spain 2024</div> <div>Rioja Valdegarú, La Rioja Alavesa, Spain 2022</div>
Devon Crab <i>Focaccia toast, chilli, crab & pineapple purée, aromatic jelly</i> (£10 supplement)	

EGGS & MAINS

The Shards Breakfast (Available until 12pm) <i>Fried St. Ewe eggs with sausage, maple-cured bacon, black pudding, & all the trimmings</i>	Roasted Sea Bream <i>Sea bream with orzo, basil tapenade, & sauce vierge</i>
V Eggs Florentine <i>Poached St. Ewe eggs, English muffin, buttered nutmeg spinach, lemon Hollandaise</i>	Prawn & Sourdough Crumpet <i>Avocado, preserved tomatoes, compressed gem lettuce, cocktail sauce Hollandaise</i>
Lobster Benedict <i>Poached St. Ewe eggs with grilled native lobster on an English muffin, finished with lobster & lime Hollandaise</i> (£10 supplement)	Sugar Pit Pork Medallions <i>Braised pork medallions, harissa white beans, burnt apple purée, red chard, crisp onion</i>
Eggs Benedict <i>Poached St. Ewe eggs, maple cured ham, English muffin, brown butter Hollandaise sauce</i>	Grilled English Corn-fed Chicken <i>Marinated in red pepper, chilli, & garlic, with slaw & yoghurt dressing</i>
V Brioche French Toast <i>Golden brioche with crème fraîche, blueberries, & lemon</i>	Beef Fillet & Diane Sauce <i>Medallions of Irish beef fillet (170g), wilted spinach</i> (£10 supplement)
V Sweetcorn & Mushroom Spelt Risotto <i>A hearty spelt risotto with sweetcorn & wild mushrooms, enriched with truffle, black garlic, & corn butter</i> (can be made vegan)	<div>Wine Pairing choose one</div> <div>Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand 2024</div> <div>Lágrimas Rosé, Bodegas Obergo, Spain 2024</div> <div>Malbec, Las Terrazas, Mendoza, Argentina 2023</div>

ADD ONS

Maple Cured Streaky Bacon (3 pcs)	£5	V Seasonal Greens	£9
V Hash Brown (4 pcs)	£6	<i>Sugar snaps, garden peas, mange tout, soft herb emulsion</i>	
Fries with Truffle & Aged Parmesan	£12	V Mashed Potatoes	£8
		<i>Chive butter</i>	

DESSERTS

Passionfruit Meringue Tart <i>A crisp tart balanced with peppermint, yoghurt, & passionfruit sorbet</i>	Ice-cream & Sorbets <i>House-made ice creams & sorbets</i>
Yuzu Posset <i>Refreshing yuzu with blueberry sorbet, shortbread, & white chocolate</i>	Artisan Cheese <i>A curated selection of artisan cheeses</i> (£10 supplement)
Chocolate Banana Mousse <i>Chocolate mousse with miso caramel & banana</i>	<div>Wine Pairing choose one</div> <div>Côteaux du Layon St Aubin, D. Barres Loire, France 2024</div> <div>Tawny Port 10 yo, Delaforce Port, Real Companhia Velha, Portugal</div>

aqua shard

BRUNCH BEVERAGE SELECTIONS

COCKTAILS

AQUA BELLINI Peach liqueur, apricot brandy, peach purée, topped with fizz FRUITY LIGHT CRISP	£15	THE SOHO VELVET Grey Goose vodka, Chocolate glaze, Cadello, Martini Rubino Speciale, Brunette cold brew coffee, cherry foam SMOOTH CREAMY WITH INTENSE CHOCOLATE NOTE	£15
PENNY LANE PUNCH 42 Below vodka, passionfruit wine, Muyu Vetiver Gris, St.Germain Elderflower liqueur, Noilly Prat dry VIBRANT FRAGRANT AROMATIC	£15	AQUA 75 Sipsmith dry gin, fresh lemon, sugar syrup, fizz REFRESHING FIZZY ZESTY	£15
THE BIRD OF SICHUAN Patron Reposado tequila, Illegal Mezcal, Italicus Bergamotto liqueur, Sichuan infusion, agave, fresh grapefruit juice REFRESHING CITRUSY WITH ZINGY SENSATION	£15	BRAMBLE BRIDGE Sipsmith dry gin, fresh lemon, crème de mûre AROMATIC FRESH FRUITY	£15

MOCKTAILS

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

BUBBLES & WINES

NV	Veuve Clicquot , Yellow Label, Brut, Reims 🍷	£20	2021	Flor de Muga , Rioja Blanco, Spain (w)	£23
NV	Bolney Classic Cuvée Brut , West Sussex 🍷	£14	2022	Rioja Valdegarú , La Rioja Alavesa, Spain 🍷 (r)	£16
2024	Wild Idol Alcohol Free Sparkling White , Müller-Thurgau, Rheinhessen, Germany	£12	2023	Malbec , Las Terrazas, Mendoza, Argentina 🍷 (r)	£18
2024	Verdejo , Protos, Rueda, Spain 🍷 (w)	£16	2023	Pinot Noir , Bolney Wine Estate, West Sussex, England (r)	£12
2024	Cloudy Bay , Sauvignon Blanc, Marlborough, New Zealand (w)	£19	2024	Whispering Angel , Rosé, Chateau D'Esclans, Côtes de Provence, France 🍷 (rosé)	£18
2023	Pinot Gris , Bolney Wine Estate, West Sussex, England (w)	£12	2023	Lychgate Rosé , Bolney Wine Estate, West Sussex, England (rosé)	£12

Prices per glass. (w) White wine (r) Red wine (rosé) Rosé wine

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