

## SUNDAY BRUNCH MENU

10.30am - 12pm | £60 Three-course set menu available (ask your server) | 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

<b>Vg Salt Baked Beetroot Salad</b>	£16	<b>Gravadlax of Chalk Stream Trout</b>	£18
<i>Salt-baked beetroot with apricot, pine nut, crematta, &amp; basil pesto</i>		<i>Cured trout with crisp shallots, capers, &amp; sauce Gribiche</i>	
<b>V Burrata &amp; Peach</b>	£21	<b>Carpaccio of Irish Beef</b>	£22
<i>Creamy burrata with ripe peach &amp; Datterino tomatoes, finished with honey vinegar &amp; nutty sunflower seed pesto</i>		<i>Thin slices of Irish beef with rocket &amp; preserved tomato, finished with Parmesan &amp; a rich beef essence</i>	
<b>Cured Sea Bream</b>	£21	<div>— <i>Wine Pairing</i> choose one —</div> <div><b>La Cadence Blanc</b>, Colombar, Languedoc, France 2024</div> <div><b>Lágrimas Rosé</b>, Bodegas Obergo, Spain 2024</div> <div><b>Rioja Valdegarú</b>, La Rioja Alavesa, Spain 2022</div>	
<i>Delicate slices of sea bream, balanced with fennel &amp; dill, drizzled with single estate olive oil</i>			
<b>Devon Crab</b>	£26		
<i>Focaccia toast, chilli, crab &amp; pineapple purée, aromatic jelly</i> (£10 supplement on set menu)			

## EGGS &amp; MAINS

<b>The Shards Breakfast</b> (Available until 12pm)	£25	✓ <b>Sweetcorn &amp; Mushroom Spelt Risotto</b>	£30
<i>Fried St. Ewe eggs with sausage, maple-cured bacon, black pudding, &amp; all the trimmings</i>		<i>A hearty spelt risotto with sweetcorn &amp; wild mushrooms, enriched with truffle, black garlic, &amp; corn butter (can be made vegan)</i>	
✓ <b>Eggs Florentine</b>	£25	<b>Roasted Sea Bream</b>	£30
<i>Poached St. Ewe eggs, English muffin, buttered nutmeg spinach, lemon Hollandaise</i>		<i>Sea bream with orzo, basil tapenade, &amp; sauce vierge</i>	
<b>Lobster Benedict</b>	£45	<b>Prawn &amp; Sourdough Crumpet</b>	£28
<i>Poached St. Ewe eggs with grilled native lobster on an English muffin, finished with lobster &amp; lime Hollandaise</i> (£10 supplement on set menu)		<i>Avocado, preserved tomatoes, compressed gem lettuce, cocktail sauce Hollandaise</i>	
<b>Eggs Benedict</b>	£25	<b>Grilled English Corn-fed Chicken</b>	£35
<i>Poached St. Ewe eggs, maple cured ham, English muffin, brown butter Hollandaise sauce</i>		<i>Marinated in red pepper, chilli, &amp; garlic, with slaw &amp; yoghurt dressing</i>	
✓ <b>Brioche French Toast</b>	£20	<div><i>Wine Pairing choose one</i></div> <div><b>Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand 2024</b></div> <div><b>Lágrimas Rosé, Bodegas Obergo, Spain 2024</b></div> <div><b>Malbec, Las Terrazas, Mendoza, Argentina 2023</b></div>	
<i>Golden brioche with crème fraîche, blueberries, &amp; lemon</i>			

## 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

<b>Passionfruit Meringue Tart</b>	£14	<b>Ice-cream &amp; Sorbets</b>	£12
<i>A crisp tart balanced with peppermint, yoghurt, &amp; passionfruit sorbet</i>		<i>House-made ice creams &amp; sorbets</i>	
<b>Yuzu Posset</b>	£14	<b>Artisan Cheese</b>	£24
<i>Refreshing yuzu with blueberry sorbet, shortbread, &amp; white chocolate</i>		<i>A curated selection of artisan cheeses</i> (£10 supplement)	
<b>Chocolate Banana Mousse</b>	£14	<div><i>Wine Pairing</i> choose one</div> <div><b>Côteaux du Layon St Aubin</b>, D. Barres Loire, France 2024</div> <div><b>Tawny Port 10 vo.</b> Delaforce Port. Real Companhia Velha. Portugal</div>	
<i>Chocolate mousse with miso caramel &amp; banana</i>			

# aqua shard

## BRUNCH BEVERAGE SELECTIONS

### COCKTAILS

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

### MOCKTAILS

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

### BUBBLES & WINES

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