



# 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

3 courses & wine pairing £59.00

### STARTERS

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

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, Wiltshire back bacon, vanilla crème fraiche, maple syrup

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

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

#### Duck liver & blood orange parfait (M, C, E)

Date gel, butter brioche

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

English brassicas, pomegranate, torched orange, crispy onions, lemon dressing

#### Garden pea velouté (CE, M, SU)

Hampshire minted ricotta, apple

### MAIN COURSES

#### Roast cornfed chicken (CE, SU, C, M, E)

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

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

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

#### Bubble & Squeak (v) (M, E, C)

Jersey royals, duck egg, sautéed wild mushrooms, summer truffle

#### Shard full English breakfast, available until 12.00pm only

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

Two free range eggs any way, Wiltshire back bacon, pork & leek 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, Wiltshire back bacon, cheddar, fried egg, shallot mayonnaise, beef tomato, baby gem, gherkin, black truffle & parmesan fries

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

Although we have a nut free kitchen all of our dishes may contain traces of nuts due to the suppliers that we use. Not all of our dishes contain celery and mustard, however our garnish supplier states celery and mustard as an allergen for all of their produce. If you have any specific dietary requirements or allergies, please speak to a manager. For key to allergens, please see last page, however, please be aware that food containing allergens are prepared and cooked in the same kitchen. Due to sourcing, some items are subject to change. 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

## **DESSERTS**

### **Treacle tart** (C, M, E)

Fresh raspberries, clotted cream

### **Bramble cheesecake** (C, M, E)

Oakchurch Farm blackberries, Digestive biscuit crumbs

### **Chocolate brownie** (C, M, E)

Caramelia ganache, milk ice cream

### **Baron Bigod cheese** (M, C)

Poached plum, oat crumble

## **WINE PAIRING**

### **STARTERS**

*2017 Cortese, Amonte, Volpi, Piemonte, Italy*

*or*

*2017 Ai Galera, "Poético", Tejo, Portugal*

### **MAIN COURSES**

*2018 Verdejo, Silga, Rueda, Spain*

*or*

*2016 Garnacha, La Multa, El Escocés Volante, Calatayud, Spain*

### **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** (SU)

Calamansi vinaigrette

**£4.95 each**

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