

## *Brunch*

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

**Brunch** | Three course | 44 per person

**Wine brunch** | Three course and wine pairing | 59 per person

## *Starters*

*please select one of the below*

### **Eggs Benedict**

Maynard's Farm ham, Clarence Court eggs, hollandaise  
C, E, M, SU

### **Buttermilk pancakes**

Berries, Wiltshire back bacon, vanilla cream,  
maple syrup  
C, E, M

### **Marinated ChalkStream® trout**

Treacle, pickled cucumber, yogurt sauce, dill oil  
F, M, SU

### **Cauliflower & hazelnut velouté | v**

Hazelnut cream, char-grilled cauliflower, hazelnut crumb  
C, CE, M, N, SU

## *Mains*

*please select one of the below*

### **Shard breakfast**

Two free-range eggs any way, Wiltshire back bacon,  
pork and leek sausage, tomatoes, Portobello mushrooms,  
homemade baked beans, sautéed potatoes, black  
pudding, toasted sourdough  
C, E, M, SU | *Available until 12.00pm only.*

### **Vegetarian breakfast | v**

Two free range eggs any way, spinach, tomatoes,  
sautéed potatoes, Portobello mushrooms, homemade  
baked beans, avocado, toasted brown sourdough  
C, E, M, SU | *Available until 12.00pm only.*

### **Roast beef**

Hereford sirloin, Yorkshire pudding, duck fat roast  
potatoes, seasonal vegetables, port jus  
C, CE, E, M, SU *4 supplement*

### **Beef & ale pie**

Root vegetables, mash potato  
C, CE, E, L, SU

### **Steamed Fowey mussels**

Saffron Yorkshire pudding, summer herbs  
C, F, L, MU

### **Pearl barley risotto | vg**

Confit Isle of Wight tomato, basil, breakfast radish,  
toasted granola  
C, CE, L, SU

## *Desserts*

*please select one of the below*

### **Windermere tart | v**

Summer fruit jam, gooseberries, coconut ice cream  
E, L, M, N

### **Lemon posset**

Strawberry marmalade, elderflower sorbet,  
Scottish shortbread  
C, E, L, M

### **Lincolnshire poacher cheese**

Pear, walnuts  
C, L, M, N

# aqua shard

All dishes may contain allergens. Please let your waiter know if you have any severe allergens or intolerances. All prices include VAT at the current rate.  
A 12.5% discretionary service charge will be added to the final bill. All items subject to availability. 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.

**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