



SAMPLE BREAKFAST MENU

MONDAY - FRIDAY SET BREAKFAST Available Monday – Friday, 7.00am – 10.30am This is a sample menu. Menu items and pricing are subject to change.

£19.50 per person

Selection of cold pressed juices A choice of orange, apple or grapefruit

Tea or coffee

and your choice of:

Shard set breakfast (C, CE, E, M, SU) One free-range egg any way, Wiltshire back bacon, pork & leek sausage, tomatoes, Portobello mushrooms, homemade baked beans, toasted sourdough

or

Avocado on toast (v) (C, SE) Crushed avocado, lemon, chilli flakes, olive oil, pumpernickel toast, with poached eggs or

> Brioche French toast (V) (C, E, M) Caramelised banana, yoghurt, puffed rice or

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Eggs benedict (C, E, M, SU) Maynard's Farm ham, Clarence Court eggs

or

Old Legbar egg omelette (v) (E, M) Sautéed chestnut mushrooms, Spenwood cheese, herbs

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 above, 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.









SAMPLE SET BREAKFAST MENU Available Saturday and Sunday 9.00-10.00am Please note this is the only menu available Saturday & Sunday, 9.00am – 10.00am

This is a sample menu. Menu items and pricing are subject to change.

£29.00 per person

Selection of cold pressed juices A choice of orange, apple or grapefruit

Tea or coffee

Your choice of pastry or muffin (v) (C, E, M, SU) Plain croissant or Pain au chocolat or Pain aux raisins Blueberry or White chocolate & raspberry muffin

and your choice of:

Shard full English breakfast (C, E, M, SU)

Two free-range eggs any way, Wiltshire back bacon, pork & leek sausage, tomatoes, Portobello mushrooms, homemade baked beans, sautéed potatoes, black pudding, toasted sourdough

or

Vegetarian full English breakfast (v) (C, E, M, SU) Two free-range eggs any way, spinach, tomatoes, sautéed potatoes, Portobello mushrooms, homemade baked beans, avocado, toasted sourdough

or

Severn & Wye smoked salmon (F, M, SU) Avocado, crème fraiche, chives

or

Eggs Benedict (C, E, M) Avocado, crème fraiche, chives

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SAMPLE A LA CARTE BREAKFAST MENU

Available Monday – Friday, 7.00am – 10.30am Please note, this is a sample menu. Menu items and pricing are subject to change.

EXPRESS BREAKFAST (V) (C, E, M)	
Your choice of fresh juice, coffee or tea, pastry of your choice	£9.00
BAKERY	
Your choice of white, brown, sourdough, farmhouse white, spelt and pumpkin seed, fruit loaf. (V) (C, E, M, SU)	£3.95
Served toasted or plain with Glastonbury dairy, farmhouse butter, a choice of aqua shard jams; strawberry jam, orange marmalade.	
Danish pastry of your choice (V) (C, E, M)	£3.00
Plain croissant, Pain au chocolat, Pain aux raisins	each
Breakfast muffin (V) (C, E, M)	£4.50
A choice of blueberry or white chocolate & raspberry	
OUR SIGNATURE BREAKFASTS	
Shard full English breakfast (C, E, M, SU)	£18.50
Two free range eggs any way, Wiltshire back bacon, pork & leek sausage, tomatoes, Portobello mushrooms, homemade baked beans, sautéed potatoes, black pudding, toasted sourdough	
Vegetarian full English breakfast (v) (C, E, M, SU)	£15.50
Two free range eggs any way, spinach, tomatoes, sautéed potatoes, Portobello mushrooms, homemade baked beans, avocado, toasted brown sourdough	
Tor Bay Harbour lobster Benedict (C, CR, E, F, M, SU)	Small £12.50
Clarence Court eggs, roasted lobster Hollandaise, sea greens	Large £22.00
Brioche French toast (v) (C, E, M) Caramelised banana, yoghurt, puffed rice	£11.50
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Bacon bap (C, E, M, SU) Wiltshire back bacon, fried free-range egg, brown sauce	£9.50
Sausage sandwich (C, MU, SU, M) Pork & leek sausage, tomato relish, homemade barbeque sauce	£8.50
OUR ORGANIC FREE-RANGE EGGS Old Legbar egg omelette (v) (M, E)	£13.50
Sautéed chestnut mushrooms, Spenwood cheese, herbs	
Soft boiled eggs (V) (C, E, M)	£9.00
Buttered or Marmite soldiers	
Real Cornish crab scrambled eggs (C, CR, E, M)	£15.50
Soldiers with brown crab butter	
Eggs Benedict (C, E, M, SU)	Small £12.50
Maynard's Farm ham, Clarence Court eggs, Hollandaise	Large £22.00
HEALTHY BREAKFASTS Quinoa salad (M) (E, SE)	£10.50
Quinoa, roasted cherry tomatoes, baby spinach, avocado, roasted pumpkin seeds, sunflower seeds, linseeds, sesame seeds, soft boiled egg	
Egg white omelette (v) (E)	£12.50
Cherry tomatoes, chestnut mushrooms, red onions	
Avocado on toast (v) (C, SE)	£9.50
Crushed avocado, lemon, chilli flakes, olive oil, pumpernickel toast	
With poached eggs	£4.00
With Severn & Wye smoked salmon	£3.00
Homemade toasted granola (V) (C, M, SE)	£7.50
Coconut flakes, dried apricots & cranberries, whole milk or Greek yoghurt	

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SAMPLE BREAKFAST COCKTAIL MENU

Available Monday – Friday, 7.00am – 10.30am Saturday, Sunday & Bank Holidays, 9.00am – 10.00am This is a sample menu. Menu items and pricing are subject to change.

COFFEE	
Espresso, Americano, Macchiato (single / double) Cortado, Flat White, Cappuccino, Latte	£4.00/£4.50 £4.50
MORNING ELIXIRS Sunny Side Up (E, C)	£11.50
Mount Gay rum, Grand Marnier, absinthe, custard cream, lemon	LTT.50
Rise and Shine Tanqueray No. Ten gin, Green Chartreuse, Limoncello, Iemon	£11.50
Bergamot and Banana Martini (E) Home-made Earl Grey infused Belvedere vodka, crème de banana, egg white, lemon	£11.50
VIRGIN	
Banana Cornflake Drop Banana purée, cornflake infused coffee milk, honey (M)	£6.50
Grapefruit & Earl Grey elixir	£6.50
Grapefruit, Earl Grey tea, vanilla	
Mango passion Mango, passion fruit, apple juice	£6.50
Elderflower Colada Pineapple, elderflower cordial, coconut water	£6.50
FRESH JUICES Orange, apple or grapefruit	£5.00
Green juice of the day Please ask your waiter for more details	£5.00
Fresh smoothie of the day	£5.00
Please ask your waiter for more details	

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