



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

2018 Villa D'Orta, Cabernet-Merlot, organic, Somontano, 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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