

<https://www.privatediningrooms.co.uk/restaurant/aqua-shard/>

aquashard



PRIVATE DINING



With spectacular views of iconic London landmarks, such as the Tower of London, Canary Wharf and Tower Bridge, aqua shard, located on level 31 of The Shard, has become the city's hottest new destination for events.

Located in the Tea wing at aqua shard, the unique glass private dining room can seat up to 24 guests on three round tables.





Ideally located for commuters, adjacent to London Bridge station, aqua shard provides the perfect setting for breakfast meetings, leisurely weekend brunches, client lunches or intimate dinners.

The menus offer fine British produce from carefully sourced local suppliers, beautifully prepared.

Aqua shard's private dining menus have been designed to give your guests flexibility; guests are able to make their own course selection on the day, from a choice of three starters, three main courses and two desserts.



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SAMPLE BREAKFAST MENUS

£25.00 per person

BAKERY

Selection of aqua shard pastries

CHOICE ON THE DAY BETWEEN

Bacon bap

Maynard's Farm treacle cured smoked streaky bacon,
fried Cotswold Legbar eggs, brown sauce
or

Sausage sandwich

Cumberland sausage, tomato relish, home-made barbeque sauce
or

Free-range scramble egg bun

Scrambled eggs, brioche

CHOICE OF TEA OR COFFEE

Tea2You, Borough market

Traditional English breakfast, Darjeeling Green,
Masala Chai Espresso, Americano,
Macchiato (single/double), Cortado,
Flat White, Cappuccino, Latte, Mocha,
Hot Chocolate

FRESHLY SQUEEZED JUICES

Orange, apple or grapefruit

£35.00 per person

BAKERY

Selection of aqua shard pastries

CHOICE ON THE DAY BETWEEN

Shard breakfast

Two free-range eggs any way, Maynard's Farm treacle cured smoked streaky
bacon, Cumberland sausage, spinach, Bermondsey salted ricotta,
vine tomatoes, grilled mushrooms, smoked ham hock cannellini beans,
hash browns, black pudding, toasted sourdough
or

Vegetarian breakfast

Two free-range eggs any way, spinach, roasted beef tomatoes,
hash browns, English St George mushrooms, avocado on brown toast
or

aqua shard smoked salmon & scrambled eggs

Luxury smoked salmon with scrambled eggs, toasted sourdough,
crème fraîche, corn fritters

CHOICE OF TEA OR COFFEE

Tea2You, Borough market

Traditional English breakfast, Darjeeling Green, Masala Chai
Espresso, Americano, Macchiato (single/double), Cortado,
Flat White, Cappuccino, Latte, Mocha, Hot Chocolate

FRESHLY SQUEEZED JUICES

Orange, apple or grapefruit



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SAMPLE WEEKDAY LUNCH MENU

OPTIONAL ARRIVAL DRINK AND CANAPÉS

A glass of Veuve Clicquot Champagne and canapés on arrival

£25 per person

£55.00 PER PERSON

STARTER

Celeriac Soup (v)

Smoked potato, hazelnut, truffle oil

or

Cured mackerel

Smoked mackerel mousse, pickled radish & cress

or

Elvden beetroot carpaccio (v)

Pickled walnuts, Bermondsey feta

MAIN COURSE

Seared gilt-head bream

Roasted cauliflower purée, seagreens

or

Scottish hanger steak

Creamed shallots, watercress

or

Heritage carrots (v)

Puffed barley, goat's curd

DESSERT

Blood orange posset

Orange jelly, meringue

or

Steamed chocolate pudding

Marmalade ice-cream

or

Yorkshire rhubarb cheesecake

Digestive biscuit crumbs, poached rhubarb



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SAMPLE WEEKEND BRUNCH MENU

OPTIONAL ARRIVAL DRINK AND CANAPÉS

A glass of Veuve Clicquot Champagne and canapés on arrival
£25 per person

£50.00 PER PERSON

STARTER

Eggs Benedict

Black Treacle cured ham, toasted English muffins, poached eggs, Béarnaise

or

Cured mackerel

Aromatic jelly, trout roe

or

Elvden beetroot carpaccio (v)

Pickled walnuts, Bermondsey feta

MAIN COURSE

Braised Welsh hogget

Yorkshire pudding, duck fat potatoes, celeriac cooked overnight,
greens, classic mint sauce & proper gravy

or

Free-range omelette with smoked salmon

Dill crème fraiche, white truffle honey

or

Gnocchi & cream sauce (v)

Baby Spinach & parmesan

DESSERT

Blood orange posset

Orange jelly, meringue

or

Cherry bakewell tart

Home-made cherry jam, frangipane, flaked almonds, Cornish ice-cream, cherry sauce

or

Salted caramel chocolate mousse

Crispy mandarin, dark chocolate



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SAMPLE DINNER MENU

OPTIONAL ARRIVAL DRINK AND CANAPÉS

A glass of Veuve Clicquot Champagne and canapés on arrival
£25 per person

£75.00 PER PERSON

STARTER

Loch Etive smoked trout
Trout roe, rock samphire, crème fraîche
or
Ham hock terrine
Pickled heritage carrots, parsley oil
or
Spring leek soup (v)
Nettle, goat's curd, crispy leeks

MAIN COURSE

Roasted halibut
Morecambe Bay shrimps, Monk's Beard, olive oil, lemon
or
Grilled Hereford fillet steak
Wild garlic, mashed potato, pickled walnut salad
or
New season vegetables (v)
Peas, turnip, radish, asparagus, carrots, Bermondsey feta, barley

DESSERT

Blood orange posset
Orange jelly, meringue
or
Steamed chocolate pudding
Marmalade ice-cream
or
Yorkshire rhubarb cheesecake
Digestive biscuit crumbs, poached rhubarb



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SAMPLE COCKTAIL MENU



Aqua shard bar features a cocktail selection inspired by but not all based on gin and tea.

Gin - the quintessential British spirit – for these cocktails gin botanicals have been made into bespoke homemade bitters, tinctures, syrups and infusions, creating unique flavours.

Tea - inspired by the flavours of Britain's national drink, but also by the traditions associated with tea-drinking such as the taking of afternoon tea.

PEAR & CHOCOLATE FIZZ £16.00

Belvedere vodka, yuzu, pear liqueur, lemon, pear, sparkling wine

THE AVENUE £16.00

Bulleit Rye whiskey, apple brandy, passion fruit, orange blossom water, grenadine

C'EST LA VIE £16.50

Ciroc vodka, clear lime, sugar, Poire Eau de Vie

CHURCHILL'S SOUR £16.50

Don Julio Anejo, pistachio liqueur, dry sherry, banana liqueur, lemon, egg white

BREAKFAST AT TIFFANY'S £16.50

Belvedere vodka, lemon, rose liqueur, raspberry syrup, egg white

The full cocktail menu is available upon request.

SAMPLE WINE MENU

CHAMPAGNE & SPARKLING

	VINTAGE	REGION	PRICE
Veuve Clicquot, "Yellow Label" Brut	NV	France	£78.00
Louis Roederer Brut	NV	France	£102.00

ROSÉ CHAMPAGNE

Ruinart Rosé	NV	France	£150.00
Laurent Perrier Brut Rosé	NV	France	£160.00
Dom Pérignon Rosé	2003	France	£840.00

WHITE WINE

Pe Branco (Antão Vaz, Perrum, Arinto), Herdade do Esporao, Alentejo	2014	Portugal	£32.50
Verdejo, Bodegas José Pariente, Rueda	2013/14	Spain	£37.00
Sauvignon Blanc, Reserve Single Block, Yealands, Marlborough	2014	New Zealand	£54.00
Pouilly Fuisse, Domaine Saumaize Michelin, Burgundy	2013	France	£85.00
Cervaro della Sala, Antinori, Umbria	2013	Italy	£129.00
Puligny-Montrachet Paul Chapelle et ses Filles, Burgundy	2004	France	£150.00

ROSÉ WINE

Château Sainte Marguerite, Organic, Cru Classé, Côtes de Provence	2014	France	£45.00
Château d'Esclans Whispering Angel Rosé, Côtes de Provence	2013	France	£65.00

RED WINE

Marzemino delle Venezie, Villa Mura, Sartori, Veneto	2013	Italy	£32.50
Malbec Reservado, Fabre Montmayou, Vistalba	2013	Argentina	£44.00
Rioja Crianza, Marqués de Arienzo	2010	Spain	£47.00
Chianti Classico Reserva, Tenuta, Tignanello, Marchese Antinori, Tuscany	2011/12	Italy	£80.00
Brunello di Montalcino, Poggio alle Mura, Banfi, Tuscany	2007/8	Italy	£137.00
Château Talbot, 4ème Grand Cru Classé, Bordeaux	2009	France	£180.00

Please note, these are sample menus only, therefore details and prices are subject to change. Please contact us for a full and up to date menu. All prices on all menus are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to the final bill.



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