



For allergen info please scan QR code

# BRASSERIE OF LIGHT

## DINNER MENU

SERVED DAILY

### STARTERS

**Imperial Caviar 30g £85**  
Blinis, Quail Eggs, Lemon, Sour Cream

- Mushroom Soup, Wild Mushrooms, Sourdough Croutons, Herb Oil, Tarragon vg £8.95
- Sesame Fried Buttermilk Chicken with Coriander, Green Tea and Chia Seed, Jalapeño Dip £9.95
- Roasted Sea Scallops, Cauliflower Pureé, Spiced Chorizo and Herb Crumbs £15.95
- Popcorn Shrimp, Creamy Spicy Sauce, Pickled Mooli and Sesame £11.50
- Oak Smoked Salmon with Rye Bread £13.95
- Steak Tartare, Mustard and Tabasco Sauce £12.95
- Rosemary Smoked Burrata, Rocket Pesto, Pistachio, Caramelised Figs, Balsamic Glaze, Nasturtium leaves v £11.95
- Oysters, Six N°2 Rock Oysters served with Mignonette Sauce, Yuzu Pearls £23.95
- Dressed White and Brown Crab Meat, Diced Avocado, Baby Gem, Grated Egg, Granary Toast £17.95
- Rainbow Beetroot Salad, Beetroot Hummus, Vegan "Cheese", Walnuts, Olive Focaccia vg £9.95
- Tuna Tartare, Yuzu-pickled Cucumber, Sour Cream, Chives and Sardinian Bread £14.95  
Add Imperial Caviar £25.00

- Wild Mushroom and Truffle Rice Balls v £7.95
- Salt-crusted Sourdough Bread v £5.95
- Zucchini Fritti v £6.95
- Spicy Edamame vg £5.50
- Tuna Tacos Watermelon, Pickled Radish, Sesame and Truffle £8.95

Oyster and Champagne  
One N°2 Rock Oyster, Mignonette Sauce, Yuzu Pearls and a Glass of Champagne  
£17.95

White Peach Bellini  
The Venetian Classic - Prosecco and White Peach purée  
£12.00

The Pegasus  
Absolut Vanilia, Butterscotch, Lemon & Egg white  
£13.50

The Queen of Time  
Veuve Clicquot Yellow Label Champagne, Lanique, Crème de Cassis & Lemon juice  
£13.50

Glass of Champagne  
£15.50

Fire Roast Peanuts and Cashews v  
£3.95

### STARTER OR MAIN

Bang Bang Chicken Salad  
Sesame, Peanut Butter and Chilli Sauce  
£10.95 / £17.95

Stilton Salad v  
Endives, Stilton Cheese, Persimmon, Candied Pecans, Plums  
£9.95 / £15.75

Pumpkin Tortelloni vg  
Artichoke Pureé, Pine Nuts, Rocket and Herb Dressing  
£9.95 / £16.95

### MAINS

Harissa and Pomegranate Aubergine vg £16.50  
Red Tapenade, Wild Rice, Coconut Yoghurt, Lime, Harrissa, Pomegranate, Pistachio, Edamame Beans, Mint and Flowers

Whole Lobster £55.50  
Garlic Butter, Lemon and Fries

Roasted Duck Breast £29.50  
Honey Braised Endives, Spinach Pureé, Pickled Mustard, Glazed Pecan Nuts and Nasturtium

Sole Goujons £18.50  
Minted Peas, Tartare Sauce and Fries

Mushroom Rice Bowl vg £16.95  
Wild Mushrooms, Truffle, Broccoli, Hazelnut, Rice and Edamame

Chicken Milanese £19.95  
Brioche-crumbed Chicken Breast with San Marzanino Tomatoes, Red Onion, Capers, Rocket, Parmesan and Pesto

Scallop and Crab Spaghetti Nero £38.25  
Squid Ink Spaghetti, Sun-blushed Tomatoes, Rustic Tomato and Chilli Sauce, Basil

Plant-based Burger vg £16.95  
Lettuce, Tomato, Red Onion, Vegan "Cheese", Chips, Pickles and Sauce

Hamburger £17.50  
Club Sauce and Dill Pickles served on a Potato Bun with Fries  
Add Mature Cheddar £1.95 | Add Crispy Bacon £2.75

Malaysian Prawn Curry £26.50  
Malaysian Curry Sauce, Pak Choi, Mangetout, Coconut and Jasmine Rice

Korean Half Chicken £18.95  
Korean Spiced Marinated Half Chicken, Sesame, Chilli, Pickled Mooli, Jalapeño Dressing and Miso Ponzu Mayonnaise

Rib Eye Steak 12oz/340g £36.95  
English, Dry-aged on the Bone

Stone Bass £27.25  
Jerusalem Artichoke Pureé, Pickled Rainbow Radish, Nasturtium and Flowers

Sauces £4.00  
Béarnaise Sauce | Green Peppercorn Sauce  
Mushroom Sauce | Hollandaise Sauce  
Red Wine and Rosemary Sauce

Sirloin Steak 8oz/227g £28.25  
21 day Himalayan Salt Wall dry-aged

Miso Black Cod £34.95  
Pickled Fennel and Miso Sauce

Pork Belly £23.25  
Butternut Squash, Sesame, Caramelised Apple, Radish, Onion, Chilli, Ponzu and Rosemary sauce

Green Herb Salad vg £4.95  
with Avocado

### SIDES

Fries vg £5.75

Wild Rocket £4.95  
and Parmesan

Truffled Mashed Potato v £5.50

Green Beans and Almonds v £4.95

Sweet Potato Fries vg £5.95  
with Fresh Chilli

Steamed Rice vg £3.95  
with Coconut and Coriander

Sprouting Broccoli vg £5.95  
with Lemon and Olive Oil

Creamed Spinach £5.50  
Parmesan, Pine Nuts and Pangrattato

Vine Cherry Tomato vg £4.95  
with Basil and Sherry Vinegar Dressing

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill.



Let's change the way we eat. Selfridges is committed to sourcing food responsibly through Project Earth. Scan for more information.



v - vegetarian vg - vegan