



# BRASSERIE OF LIGHT

## DESSERTS

Chocolate Bubbles £9.75 v

Valrhona Guanaja Dark Chocolate,  
Dark Chocolate Mousse, Chocolate Brownie,  
Vanilla Ice Cream, Chocolate Pearls

Golden Apple £10.95 v

Thin Apple Tart, Candied Pecans,  
Cinnamon Streusel, Vanilla Ice Cream,  
Toffee Sauce (12 minutes)

Eton Cheesecake (Serves two) £19.95 v

Strawberry, Pistachio Meringue, Vanilla, White Chocolate

Pegasus Dessert Platter £24.95 v

Chocolate Mousse, Ice Cream and Mochi, Apple Tart, Exotic Fruit,  
Pistachio Meringue, Vodka Truffles, Mango Shot and Popping Candy

Tiramisu Al Limone £10.50 v

Pistachio and Lemon Mascarpone Tiramisu

Coconut and Rum Panna Cotta £8.95 vg

Raspberries, Basil and Gold Flakes

Dessert Island £13.95 vg

Exotic Fruits, Mochi Ice Cream, Mango,  
Pineapple and Coconut Shot

Orbit £10.95 v

Dark Chocolate Mousse, Salted Caramel Ice Cream,  
Milk Foam, Honeycomb, Popping Candy

Ice Creams and Sorbets £2.95 per scoop v

Vanilla, Salted Caramel, Mango, Strawberry, Chocolate, Blood Orange, Lemon or Yoghurt  
Served with a Shortbread Biscuit

Selection Of Cheeses £12.95

Cornish Yarg, Stilton, Saint-Nectaire, Melusine Goat's Cheese and Camembert Le Fin  
with Pear and Ginger Chutney and Wholegrain Crispbreads

Raspberry and White Chocolate Ice Cream Balls £4.95 v

Golden Vodka Infused Truffles £4.50 v



For allergen info please scan QR code

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.

COFFEE

Pot of Coffee and Cream £4.95

Hot Chocolate  
Milk, Mint or White £4.75

Espresso, Americano,  
Macchiato, Flat White,  
Latte, Cappuccino £4.50

Iced Coffee £3.75

Vanilla Shakerato  
Espresso shaken with Ice, Vanilla,  
served in a martini glass £5.25

TEA

Breakfast Blend  
Intense and Rich  
£4.50

Ceylon, Earl Grey, Darjeeling  
£3.95

Fresh Mint, Camomile,  
Peppermint, Verbena  
£3.95

Afternoon Tea Blend  
Mellow, Elegant, Refreshing  
£3.95

Sencha, Jasmine Pearls  
£4.50

Rosebud, Oolong  
£5.75

SWEET WINES

Sauternes, Castelnau de Suduiraut 2016, Bordeaux, France

Glass 75ml

Bottle

£5.00

£50

Taylors, LBV Decanter, 2018, 50cl, Douro Valley, Portugal

£8.00

£50

Pedro Ximénez, Néctar, González Byass, NV, Jerez-Xérès-Sherry, Spain

£6.00

£60

Royal Tokaji, 'Gold Label', 6 Puttonyos, 2017, 50cl, Tokaj, Hungary

£13.00

£80

COGNAC

Courvoisier VSOP £11

Ordonneau Borderies  
Tres Vieille Reserve £15.75

Courvoisier XO £26

Maxime Trijol VSOP £12.50

Leyrat XO Vieille Reserve £22.50

Hennessy XO £28

Martell Cordon Bleu £24

Ragnaud-Sabourin  
No. 35 Fontvieille £32

ARMAGNAC

CALVADOS

Clos Martin VSOP 8 year, Folle Blanche £11  
Baron de Sigognac 10 year, Bas-Armagnac £9.50

Dupont VSOP Pays d'Auge £12  
Camut 6 year Pays d'Auge £14  
Camut 12 year Pays d'Auge £18

All spirits are served as a 50ml measure as standard unless otherwise stated.

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