



BRASSERIE OF LIGHT

DESSERTS

Chocolate Bubbles £9.75 v

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

Butterfly Flutterby £9.95

Iced Passion Fruit Parfait, Pistachio Meringue,
Vanilla Cream and Lemon Balm

Golden Apple £11.95 v

Thin Apple Tart, Candied Pecans, Cinnamon Streusel, Vanilla
ice cream and Toffee Sauce (12 minutes cooking time)

Eton Cheesecake (Serves two) £19.95 v

Strawberry, Pistachio Meringue,
Vanilla and White Chocolate

Orbit £10.95 v

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

Dessert Island £13.95 vg

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

Coconut and Rum

Panna Cotta £9.50 vg
Grenadine Poached Rhubarb,
Strawberries and Red Berry Sauce

Ice Creams and Sorbets £2.95 per scoop v

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

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 Crackers

Almond Macarons £5.00 v

Raspberry and White Chocolate Ganache

Raspberry and White Chocolate Ice Cream Balls £4.95 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 £5.25

Espresso, Americano,
Macchiato, Flat White,
Latte, Cappuccino £4.75

Iced Coffee £4.25

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

TEA

Breakfast Blend
Intense and Rich
£4.75

Ceylon, Earl Grey, Darjeeling
£4.25

Fresh Mint, Camomile,
Peppermint, Verbena
£4.25

Afternoon Tea Blend
Mellow, Elegant, Refreshing
£4.25

Sencha, Jasmine Pearls
£4.50

Rosebud, Oolong
£5.75

SWEET WINES

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

Glass 75ml

Bottle

£8.00

£50

Sauternes, Castelnau de Suduiraut 2016, 375ml Bordeaux, France

£10.00

£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 £12.00

Ordonneau Borderies
Tres Vieille Reserve £16.75

Courvoisier XO £27.00

Maxime Trijol VSOP £13.50

Leyrat XO Vieille Reserve £23.50

Hennessy XO £29.00

Martell Cordon Bleu £25.00

Ragnaud-Sabourin
No. 35 Fontvieille £33.00

ARMAGNAC

Clos Martin VSOP 8 year, Folle Blanche £12.00
Baron de Sigognac 10 year, Bas-Armagnac £10.50

CALVADOS

Dupont VSOP Pays d'Auge £13.00
Camut 6 year Pays d'Auge £15.00
Camut 12 year Pays d'Auge £19.00

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

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.