Oyster and Champagne One No2 Rock Oyster，Mignonette Sauce，Yuzu Pearls and a Glass of Champagne £17．95

White Peach Bellini
The Venetian Classic－
Prosecco and White Peach purée £ 13.00

The Pegasus Absolut Vanilia，Butterscotch， Lemon \＆Egg white $£ 15.00$

The Queen of Time Veuve Clicquot Yellow Label Champagne，Crème de Rose，
Crème de Cassis and Lemon juice $£ 16.50$ Glass of Champagne £16．50

Fire Roast Peanuts and Cashews v £3．95

## BRASSERIE OF LIGHT

DINNER MENU
SERVED DAILY STARTERS

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

Pea and Nettle Soup，Garden Peas，Vegan＂Cheese＂，Sesame， Green Tea Powder and Mint vg £8．95
Sesame Fried Buttermilk Chicken with Coriander，Green Tea and Chia Seeds，Jalapeño Dip £9．95
Seared Scallops，Pea Purée，Broad Beans，Lemon and Sea Cress £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
Burrata，Garden Peas，Green Pesto，Aged Balsamic Reduction， Pine Nuts and Pea Shoots v £12．95
Oysters，Six N ${ }^{\circ} 2$ Rock Oysters served with Mignonette Sauce，Yuzu Pearls £23．95
Dorset Crab，Dressed White and Brown Crab Meat，Diced Avocado， Baby Gem，Grated Egg and Granary Toast £17．95
Shaved Vegetable Salad，Endives，Avocado Hummus， Seed Mix \＆Mustard Dressing vg $£ 9.50$
Tuna Carpaccio，Citrus Ponzu Dressing and Wasabi Mayonnaise £14．95

For allergen info please scan $Q R$ code


## STARTER OR MAIN

Bang Bang Chicken Salad
Crunchy Vegetables，Sesame，Peanut Butter and Chilli Sauce with Crispy Wonton £ 10.95 ／$£ 17.95$

Green Asparagus v
Free－range Poached Hen＇s Egg， Ponzu Hollandaise and Toasted Almonds $£ 9.95$／$£ 17.95$

Garden Pea Ravioli vg Petit Pois，Courgettes，Crispy Shallots and Vegan Wine Sauce £9．95／£17．95

## MAINS

Harissa and Pomegranate Aubergine vg $£ 16.95$ Red Tapenade，Wild Rice，Coconut Yoghurt， Lime，Harrissa，Pomegranate，Pistachio， Edamame Beans，Mint and Flowers

Sirloin Steak 8oz／227g $£ 28.95$ 21 day Himalayan Salt Wall dry－aged

Roasted Salmon Fillet £22．75 Braised Fennel，Orange，Samphire， Fish Velouté，Keta and Tarragon Oil

Miso Black Cod £34．95 Pickled Fennel and Miso Sauce
Mushroom Rice Bowl vg £17．25 Wild Mushrooms，Truffle，Broccoli，HazeInut， Rice and Edamame Plant－based Burger vg £16．95
Vegan＂Cheese＂，Burger Dressing and Dill Pickles served on a Potato Bun with Fries
Grilled Cumin and Oregano Chicken £18．95 Hummus，Pomegranate，Radish，Fennel， Chilli and Coriander Dressing

Chicken Milanese £19．95
Brioche－crumbed Chicken Breast with San Marzano Tomatoes，Red Onion，Capers，Rocket，Parmesan and Pesto

Lamp Rump £29．95
Caponata，Rustic Tomatoes，Pine Nuts， Green Pesto and Red Wine 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

Rib－eye Steak 12oz／340g £37．95
English，Dry－aged on the Bone

## Sauces $£ 4.00$

Béarnaise Sauce｜Green Peppercorn Sauce｜Mushroom Sauce｜Hollandaise Sauce｜Red Wine and Rosemary Sauce

Green Herb Salad vg $£ 4.95$ with Avocado
Green Beans and Almonds v£4．95
Sprouting Broccoli vg $£ 6.25$
with Lemon and Olive Oil
Sweet Potato Fries vg $£ 5.95$
with Fresh Chilli

Wild Rocket and Parmesan £4．95
Steamed Rice vg $£ 3.95$
with Coconut and Coriander
Vine Cherry Tomatoes vg $£ 5.75$ with Basil and Sherry Vinegar Dressing

Creamed Spinach $£ 5.50$
Parmesan，Pine Nuts and Pangrattato $v$－vegetarian vg－vegan

