



BRASSERIE OF LIGHT

DESSERTS

Eton Cheesecake £23.50 v
(Serves two)
Strawberry, Pistachio Meringue,
Vanilla and White Chocolate

Chocolate Bubbles £10.50 v
Valrhona Guanaja Dark Chocolate,
Dark Chocolate Mousse, Chocolate
Brownie, Vanilla Ice Cream
and Chocolate Pearls

Coconut and Rum
Panna Cotta £9.95 vg
Mango, Pineapple,
Lime and Lemon Balm

Pegasus Bauble £12.50 v
Toasted Hazelnut and Chocolate Mousse,
Vanilla Ice Cream, Sponge, Salted Caramel Sauce

Christmas Pudding £10.25 v
Flambe Christmas Pudding Served With Red Currant,
Toasted Almonds and Brandy Sauce

Orbit £11.95 v
Dark Chocolate Mousse,
Salted Caramel Ice Cream, Milk Foam,
Honeycomb and Popping Candy

Golden Apple £13.25 v
Thin Apple Tart, Candied Pecans, Cinnamon
Streusel, Vanilla Ice Cream and Toffee Sauce
(12 minutes cooking time)

Dessert Island £13.95 vg
Exotic Fruits, Mochi Ice Cream,
Mango, Pineapple
and Coconut Shot

Ice Creams and Sorbets £2.95 per scoop v
Vanilla, Salted Caramel, Mango, Strawberry, Chocolate,
Blood Orange, Lemon or Yoghurt with Shortbread

Raspberry and White Chocolate
Ice Cream Balls £5.95 v

Selection of Cheeses £12.95

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

Mince Pie £5.95 v
Feuilletine Brick Pastry, Candied Orange, Gold Flakes and Brandy Cream

Almond Macarons £5.00 v
Raspberry and White Chocolate Ganache



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

Croft, Reserve Tawny, Douro Valley, Portugal

Glass 75ml

Bottle

£6.00

£60

Oloroso Sherry, Heredad de Hidalgo, Jerez-Xérès-Sherry, Spain

£7.00

£70

Pedro Ximénez, Triana, Hidalgo Prestigio, 50cl, Jerez-Xérès-Sherry, Spain

£12.00

£70

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

£15.00

£100

COGNAC

Courvoisier VSOP £13.50

Hennessy XO £30.00

Maxime Trijol VSOP £15.00

Leyrat XO Vieille Reserve £25.00

Ragnaud-Sabourin

Ordonneau Borderies
Tres Vieille Reserve £18.25

Martell Cordon Bleu £26.50

No. 35 Fontvieille £34.00

Courvoisier XO 28.50

ARMAGNAC

CALVADOS

Clos Martin VSOP 8 year, Folle Blanche £13.50

Dupont VSOP Pays d'Auge £14.50

Baron de Sigognac 10 year, Bas-Armagnac £12.00

Camut 6 year Pays d'Auge £16.50

Camut 12 year Pays d'Auge £20.00

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

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