



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

- Pumpkin Soup, Truffle Cream, Butternut Squash, Puff Pastry, Olive Oil and Sage v £9.95
- Sesame Fried Buttermilk Chicken with Coriander, Green Tea and Jalapeño Dip £10.75
- Seared Scallops, Potato Mouseline, Mushroom Caramel and Carta di Música £15.95
- Popcorn Shrimp, Creamy Spicy Sauce, Pickled Mooli and Sesame £12.50
- Oak Smoked Salmon with Rye Bread £15.95
- Steak Tartare, Mustard and Tabasco Sauce £15.75
- Burrata, Roasted Butternut Squash, Chilli, Pumpkin Seeds, Pecan Nuts, and Tarragon v £13.95
- Oysters, Six N°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 £19.50
- Rainbow Beetroot Salad, Beetroot Hummus, Vegan "Cheese", Walnuts, Olive Focaccia vg £10.75
- Tuna Carpaccio, Mooli, Spiced Avocado Purée, Sesame Seeds and Citrus Ponzu £14.95

- Wild Mushroom and Truffle Rice Balls v £8.25
- Salt-crusted Sourdough Bread v £6.50
- Zucchini Fritti v £7.95
- Spicy Edamame vg £5.75
- Tuna Tacos Watermelon, Pickled Radish, Sesame and Truffle £10.50

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
£13.50

The Pegasus
Absolut Vanilia, Butterscotch, Lemon & Aquafaba
£15.00

The Queen of Time
Veuve Clicquot Yellow Label Champagne, Crème de Rose, Crème de Cassis and Lemon juice
£17.00

Glass of Champagne
£16.50

Fire Roast Peanuts and Cashews v
£4.25

STARTER OR MAIN

Bang Bang Chicken Salad
Crunchy Vegetables, Sesame, Cashew Nuts, Peanut Butter and Chilli Sauce with Crispy Wonton
£11.95 / £18.95

Stilton Salad v
Endives, Stilton Cheese, Persimmon, Candied Pecans, Plums
£10.50/ £18.50

Pumpkin Tortelloni vg
Artichoke Puree, Pine Nuts, Rocket and Herb Dressing
£11.50 / £18.50

MAINS

Lobster Spaghetti £38.50
Sun-blushed Tomatoes, Rustic Tomato and Chilli Sauce with Basil

Chicken Milanese £21.50
Brioche-crumbed Chicken Breast with Truffle, Pesto, Clementines, Frisee, Rocket Salad, Chives and Mint

Sirloin Steak 8oz/227g £29.95
21 day Himalayan Salt Wall dry-aged

Mushroom Rice Bowl vg £18.50
Wild Mushrooms, Truffle, Broccoli, Hazelnut, Rice and Edamame

Braised Ox Cheek £29.95
Parsnip and Potato Mash, Wild Mushroom, Horseradish and Truffle Red Wine Sauce

Sole Goujons £19.75
Minted Peas, Tartare Sauce and Fries

Teriyaki Salmon Fillet £24.95
Sautéed Pak Choi, Ginger, Chilli, Coriander, Sesame Seeds and Asian Dressing

Goan Monkfish Curry £28.50
Cauliflower, Chickpeas, Pineapple, Spinach, Papadam and Steamed Coconut Rice

Miso Black Cod £36.95
Pickled Fennel and Miso Sauce

Harissa and Pomegranate Aubergine vg £19.50
Red Tapenade, Wild Rice, Coconut Yoghurt, Lime, Harissa, Pomegranate, Pistachio, Edamame Beans, Mint and Flowers

Plant-based Burger vg £18.95
Vegan "Cheese", Burger Dressing and Dill Pickles served on a Potato Bun with Fries

Roast Half Chicken £20.75
Wild Mushroom, Truffle Mash, Broccoli, Red Wine Sauce

Pan-seared Stone Bass £32.25
Palourde Clams, Samphire, Spring Onion, Potato and White Wine Sauce

Hamburger £18.50
Mayonnaise, Club Sauce and Dill Pickles served on a Potato Bun with Fries
Add Mature Cheddar £2.50 | Add Crispy Bacon £2.95

Rib-eye Steak 12oz/340g £38.95
English, Dry-aged on the Bone

Sauces £4.00

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

SIDES

Green Herb Salad vg £5.50
with Avocado

Green Beans and Almonds v £5.75

Sprouting Broccoli vg £6.75
with Lemon and Olive Oil

Sweet Potato Fries vg £6.95
with Fresh Chilli

Fries vg £6.95

Truffled Mashed Potato v £6.50

Brussels Sprout v £4.95
Chestnut and Cranberries

Wild Rocket and Parmesan £5.25

Steamed Rice vg £4.75
with Coconut and Coriander

Vine Cherry Tomatoes vg £5.95
with Basil and Sherry Vinegar Dressing

Creamed Spinach £5.95
Parmesan, Pine Nuts and Pangrattato

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.

v - vegetarian vg - vegan