



For allergen info please scan QR code

BRASSERIE OF LIGHT

DINNER MENU

SERVED DAILY

STARTERS

Imperial Caviar 30g £87.95
Blinis, Quail Eggs, Lemon, Sour Cream

Pea and Nettle Soup, Garden Peas, Vegan "Cheese", Sesame, Green Tea Powder and Mint v £9.95

Sesame Fried Buttermilk Chicken with Coriander, Green Tea and Jalapeño Dip £10.75

Seafood Rolls, Prawns, Squid, Shiitake Mushroom, Edamame Beans, Chilli, Miso and Lobster Broth £14.50

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

Rosary Goat's Cheese Mousse, Beetroot Hummus, Pickled Baby Beetroot, Pine Nut Pangrattato and Pea Shoots 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

Shaved Vegetable Salad, Endives, Avocado Hummus, Seed Mix and Mustard Dressing vg £10.75

Salmon Tartare, Hand Diced Salmon, Chilli and Garlic Dressing, Wasabi Mayo, Rice Cracker and Fish Tobiko £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

STARTER OR MAIN

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

Green Asparagus vg
Poached Hen's Egg, Ponzu Hollandaise and Toasted Almonds
£10.75 / £18.50

Garden Pea Ravioli vg
Petit Pois, Courgettes, Crispy Shallots, Vegan Wine Sauce
£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 San Marzano Tomatoes, Red Onion, Capers, Rocket, Parmesan and Pesto

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

Rump of Lamb £29.95
Caponatta, Rustic Tomatoes, Pine Nuts, Green Pesto and 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

Malaysian Prawn Curry £28.50
Pak Choi, Mangetout, Chilli, Vermicelli 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

Cumin and Oregano Chicken £20.75
Hummus, Pomegranate, Radish, Fennel, Chilli and Coriander Dressing

Sauces £4.00

Béarnaise | Green Peppercorn | Hollandaise | Red Wine and Rosemary

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

SIDES

Green Herb Salad vg £5.50
with Avocado

Sprouting Broccoli vg £6.75
with Lemon and Olive Oil

Sweet Potato Fries vg £6.95
with Fresh Chilli

Green Beans and Almonds v £5.75

Truffled Mashed Potato v £6.50

Vine Cherry Tomatoes vg £5.75
with Basil and Sherry Vinegar Dressing

Wild Rocket £5.25
and Parmesan

Steamed Rice vg £4.75
with Coconut and Coriander

Creamed Spinach £5.95
Parmesan, Pine Nuts and Pangrattato Fries vg £6.95

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