

Wild Mushroom and Truffle Rice Balls v £8.25

Salt-crusted Sourdough Bread v £6.75 Zucchini Fritti v £8.25

Spicy Edamame vg £5.75

Roasted Tomato Soup vg £9.95 Vegan Cheese, Olives, Pine Nuts, Focaccia

Sesame Fried Chicken £11.75 Matcha, Avocado and Jalapeño Dip

Popcorn Shrimp £12.95
Creamy Spicy Sauce, Pickled Mooli and Sesame

Oak Smoked Salmon £15.95 with Rye Bread

Seafood Rolls £14.95

Prawns, Squid, Shiitake Mushroom, Edamame Beans, Chilli, Miso and Lobster Broth

BRASSERIE QF LIGHT

ALL DAY MENU

STARTERS

Imperial Caviar 30g £90.00 Blinis, Quail Eggs, Lemon, Sour Cream

Steak Tartare £15.75
Mustard and Tabasco Sauce

Rosary Goat's Cheese Mousse v £13.95 Pumpkin Purée, Diced Butternut Squash, Chilli and Tarragon



For allergen info please scan QR code

Tuna Tacos, Watermelon, Pickled Radish, Sesame and Truffle £10.50

Fire Roast Peanuts and Cashews v £4.25

Oyster and Champagne £17.95 One N°2 Rock Oyster, Mignonette Sauce, Yuzu Pearls and a Glass of Champagne

Roasted Butternut Squash Salad vg £10.95 Houmous, Toasted Sunflower Seeds, Chickpeas and Coriander

Dorset Crab £19.50

Dressed White and Brown Crab Meat, Diced Avocado,
Baby Gem, Grated Egg and Granary Toast

Salmon Tartare £14.95
Hand Diced Salmon, Chilli and Garlic Dressing,

Wasabi Mayonnaise, Rice Cracker and Fish Tobiko
Oysters, Six N°2 Rock Oysters £24.95
Served with Mignonette Sauce, Yuzu Pearls

----- EGG, SALAD AND PASTA ·····-

Eggs Benedict £19.95 with Pulled Honey Roast Ham, Hollandaise and Fries

Pumpkin Tortelloni vg £12.50 / £19.50 Artichoke Purée, Pine Nuts, Rocket and Herb Dressing

----- MAINS ------

Bang Bang Chicken Salad £12.95 / £21.95 Crunchy Vegetables, Sesame, Cashew Nuts, Peanut Butter and Chilli Sauce with Crispy Wonton

> Stilton Salad v £11.95 / £18.95 Endive, Candied Pecans, Plums and Tarragon

Eggs Royale £20.95

with Smoked Salmon, Hollandaise and Fries

Poached Eggs and Crushed Avocado v £19.25
Dark Caraway Toast, Pomegranate,
Sesame and Toasted Seeds

Sole Goujons £19.95 Minted Peas, Tartare Sauce

Plant-based Burger vg £19.95 Vegan "Cheese", Burger Dressing and Dill Pickles served on a Potato Bun with Fries Monkfish and Prawn Keralan Curry £29.25 Jasmine Rice, Pak Choi and Coriander Rib-eye Steak 12oz/340g £38.95 English, Dry-aged on the Bone

Pan-seared Sea Bass £28.50

Cauliflower Couscous, Sea Vegetable, Golden Raisins, Capers, Pomegranate, Champagne Sauce

Halloumi Open Sandwich v £18.95 Grilled Halloumi, Avocado, Black Olives, Red Pepper, Tomato and Yuzu Mayonnaise

> Miso Black Cod £36.95 Pickled Fennel and Miso Sauce

Lobster Spaghetti £38.75
Sun-blushed Tomatoes, Rustic Tomato
and Chilli Sauce with Basil

 $Mushroom\ Rice\ Bowl\ vg\ \pounds 19.50$ Wild Mushrooms, Truffle, Broccoli, Hazelnut, Rice and Edamame

Green Herb Salad vg £5.50 with Avocado

Wild Rocket £5.25

Sprouting Broccoli vg £6.95 with Lemon and Olive Oil

Hamburger £19.95

Mayonnaise, Club Sauce and Dill Pickles served on a Potato Bun with Fries

Add Mature Cheddar £2.95 Add Crispy Bacon £3.50

Pork Belly £29.95

Butternut Squash, Caramelised Apple, Radish, Chilli, Ponzu and Rosemary Sauce

Korean Boneless Half Chicken £22.95 Sesame, Pickled Mooli and Jalapeño Dressing

Sauces £4.00 Béarnaise | Green Peppercorn Hollandaise | Red Wine and Rosemary

----- SIDES--

Truffled Mashed Potato v £6.75

Fries vg £7.25

Vine Cherry Tomatoes vg £6.75 with Basil and Sherry Vinegar Dressing

Green Beans and Almonds vg £6.25

Sirloin Steak 8oz/227g £30.50 21 day Himalayan Salt Wall dry-aged

Chicken Milanese £22.75
Brioche-crumbed Chicken Breast
with San Marzano Tomatoes, Red Onion,
Capers, Rocket, Parmesan and Pesto

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

Teriyaki Salmon Fillet £23.50 Sautéed Pak Choi, Ginger, Chilli, Coriander, Sesame Seeds and Asian Dressing

Sweet Potato Fries vg £7.50 with Fresh Chilli

Creamed Spinach £6.75 Parmesan, Pine Nuts and Pangrattato

Steamed Rice vg £4.95 with Coconut and Coriander

pegasus afternoon tea

£49 per person (minimum 2 guests) Add a glass of Champagne £15

GIFT VOUCHERS

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you. Available to purchase online brasserie-of-light.co.uk

- PLEASE ASK TO SEE OUR DESSERT MENU

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.