



# BRASSERIE OF LIGHT

## DESSERTS

### Chocolate Bubbles £10.95 v

Valrhona Guanaja Dark Chocolate, Dark Chocolate Mousse, Chocolate Brownie, Vanilla Ice Cream and Chocolate Pearls

### Orbit £12.75 v

Dark Chocolate Mousse, Salted Caramel Ice Cream, Milk Foam, Honeycomb and Popping Candy

### Eton Cheesecake (Serves two) £24.00 v

Strawberry, Pistachio Meringue, Vanilla and White Chocolate

### Chocolate and Hazelnut Log £12.25

Hazelnut Parfait, Chocolate Brownie, Pistachio Sponge

### Dessert Island £14.95 vg

Exotic Fruits, Mochi Ice Cream, Mango, Pineapple and Coconut Shot

### Coconut and Rum Panna Cotta £10.50 vg

Mango, Pineapple, Lime and Lemon Balm

### Tiramisu Al Limone £11.75 v

Pistachio, Yuzu and Lemon Mascarpone

### Golden Apple £13.25 v

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

### Ice Creams and Sorbets £2.95 per scoop v

Vanilla, Salted Caramel, Mango, Strawberry, Chocolate, Blood Orange, Lemon or Yoghurt with Shortbread

### Selection of Cheeses £13.95

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

### Raspberry and White Chocolate Ice Cream Balls £5.95 v

### Almond Macarons £5.00 v Raspberry and White Chocolate Ganache

## PEGASUS AFTERNOON TEA

(Monday - Saturday 3-5pm / Sunday 3-6pm)

£49 per person (minimum 2 guests)

Add a glass of Champagne £15



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

No. 35 Fontvieille £34.00

Ordonneau Borderies  
Tres Vieille Reserve £18.25

Martell Cordon Bleu £26.50

Courvoisier XO 28.50

## ARMAGNAC

## CALVADOS

Clos Martin VSOP 8 year, Folle Blanche £13.50  
Baron de Sigognac 10 year, Bas-Armagnac £12.00

Dupont VSOP Pays d'Auge £14.50  
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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