



# BRASSERIE OF LIGHT

## SET MENU

Two courses - 26.95

Three courses - 34.95

**Wild Mushroom and Truffle Rice Balls**  
v £8.25

**Zucchini Fritti**  
v £8.25

**Salt-crusted Sourdough Bread**  
v £6.75

## STARTERS

**Roasted Tomato Soup**  
Vegan Cheese, Olives,  
Pine Nuts, Focaccia vg

**Popcorn Shrimp**  
Creamy Spicy Sauce,  
Pickled Mooli and Sesame

**Stilton Salad**  
Endive, Candied Pecans,  
Plums and Tarragon v

## MAINS

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

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

**Pan-seared Sea Bream**  
Cauliflower Purée, Fennel, Apple,  
Dill and White Wine Sauce

**Sirloin Steak** 8oz/227g

21 day Himalayan Salt Wall dry-aged (£5.95 supplement)

## SIDES

**Green Herb Salad with Avocado** vg £5.50

**Sprouting Broccoli with Lemon and Olive Oil** vg £6.95

**Fries** vg £7.25

**Creamed Spinach, Parmesan, Pine Nuts and Pangrattato** £6.75

**Sweet Potato Fries with Fresh Chilli** vg £7.50

## DESSERTS

**Chocolate and Hazelnut Log**  
Hazelnut Parfait, Chocolate Brownie,  
Pistachio Sponge

**Ice Creams and Sorbets** v  
Vanilla, Salted Caramel, Mango,  
Strawberry, Chocolate, Blood Orange,  
Lemon or Yoghurt with Shortbread

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

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

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



For allergen info  
please scan QR code

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. A discretionary optional service charge of 13.5% will be added to your bill.

