

BRASSERIE OF LIGHT

DESSERTS

Eton Cheesecake (Serves two) v £25.00

Strawberry, Pistachio Meringue,
Vanilla and White Chocolate

Ice Palace £13.95

White Chocolate Parfait, Curaçao Blue Liqueur
and Mint Jelly, Orange Compote

Chocolate Bubbles v £11.95

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

Orbit v £12.95

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

Dessert Island vg £14.95

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

Coconut and Rum Panna Cotta vg £10.75

Mango, Pineapple,
Lime and Lemon Balm

Christmas Pudding v £11.95

Flambéed Christmas Pudding, Redcurrants,
Toasted Almonds and Brandy Sauce

Golden Apple v £13.25

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

Ice Creams and Sorbets v £2.95 per scoop

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

Coconut and White Chocolate Ice Cream Snow Balls v £5.95

Almond Mince Pie v £6.75
Feuilletine Brick Pastry, Candied Orange,
Gold Flakes and Brandy Cream

Baileys Almond Macaron £3.75 each



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

Afternoon Tea Blend
Mellow, Elegant, Refreshing
£4.25

Ceylon, Earl Grey, Darjeeling
£4.25

Sencha, Jasmine Pearls
£4.50

Fresh Mint, Camomile,
Peppermint, Verbena
£4.25

Rosebud, Oolong
£5.75

SWEET WINES

Oloroso Sherry, Heredad de Hidalgo, Jerez-Xérès-Sherry, Spain
Pedro Ximénez, Triana, Hidalgo Prestigio, 50cl, Jerez-Xérès-Sherry, Spain
Porto Tawny 10 Anos, Quinta do Valldo, 50cl, Douro Valley Portugal
Royal Tokaji, 'Gold Label', 6 Puttonyos, 2017, 50cl, Tokaj, Hungary

Glass 75ml	Bottle
£7.00	£70
£12.00	£70
£12.50	£75
£15.00	£100

COGNAC

Courvoisier VSOP £13.50
Maxime Trijol VSOP £15.00
Ordonneau Borderies
Tres Vieille Reserve £18.25

Leyrat XO Vieille Reserve £25.00
Martell Cordon Bleu £26.50

Hennessy XO £30.00
Ragnaud-Sabourin
No. 35 Fontvieille £34.00
Courvoisier XO 28.50

ARMAGNAC

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

CALVADOS

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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