

BRASSERIE OF LIGHT

DESSERTS

Butterfly Flutterby £8.50
Iced Passion Fruit Parfait,
Pistachio Meringue, Vanilla Cream

Pegasus Pie £8.50
Yuzu Coconut Cloud, Sesame Biscuit,
Charred Pineapple, Caramel

Fallen Fruit £7.95
Morello Cherry, Dark Chocolate,
Cherry Compote, Almond Biscotti

Chocolate Bubbles £8.50
Valrhona Guanaja Dark Chocolate,
Dark Chocolate Mousse, Chocolate Brownie,
Milk Ice Cream, Chocolate Pearls

Golden Apple £7.95
Thin Apple Tart, Candied Pecans,
Cinnamon Streusel, Salted Caramel Ice Cream,
Toffee Sauce

Dessert Island £8.95
Exotic Fruits, Mochi Ice Cream, Mango,
Pineapple and Coconut Shot

Orbit £8.75
Dark Chocolate Mousse,
Hazelnut Praline Ice Cream, Milk Foam,
Honeycomb, Popping Candy

Cheese £9.50
Cashed Blue, Quicke's Mature Cheddar, Le Fin
Normand, Pear and Ginger Chutney, Crispbreads

Chocolate Champagne Truffles £4.50

Plate of Cookies £4.50

ICE CREAM

Vanilla Bean, Dark Chocolate,
Salted Caramel, Dulce De Leche,
Malted Banana, Strawberries & Cream,
Yoghurt or Pistachio
£5.25 per scoop

SORBETS

Amalfi Lemon, Mango,
Blood Orange, Coconut and Lime
£5.25 per scoop

AFTERNOON TEA

SERVED DAILY
12 NOON TO 6PM

CREAM TEA £8.75

Freshly Baked Fruited Scones,
Cornish Clotted Cream and
Strawberry Preserve v
Includes a choice of Teas, Infusions or Coffees

PEGASUS AFTERNOON TEA £35
(PER PERSON, MINIMUM 2)

SAVOURIES

Smoked Salmon on Rye Bread
Lobster, Mango and Avocado Cocktail
Shredded Asian Vegetable
Rice Paper Rolls vg
Feta, Fennel and Red Pepper Puffs v

SWEET

Chocolate Bubble Shot v
Passion Fruit Butterfly Meringue v
Mini Pegasus Pie v
Golden Apple
Includes a choice of Teas, Infusions or Coffees

**TRADITIONAL
AFTERNOON TEA £35**
(PER PERSON)

SAVOURIES

Selection of Finger Sandwiches
Marinated Cucumber and Dill, White Bloomer
Ham and English Mustard Mayonnaise, Multi Seed
Smoked Salmon and Cream Cheese, Beetroot
Egg Mayonnaise and Watercress, Granary

WARM FRUIT SCONES

Cornish Clotted Cream and Strawberry Preserve

SWEET

Cherry Trifle with Crème Pâtissière
Coconut and Passion Fruit
Cream Cake
Chocolate Layered Opera Cake
Raspberry Macaroon
Includes a choice of Teas, Infusions or Coffees

**CHAMPAGNE
AFTERNOON TEA £39.95**
(PER PERSON)

Afternoon Tea
with a Glass of Champagne
Includes a choice of Teas, Infusions or Coffees

PASTRIES, CAKES

& PANCAKES

Salted Caramel Brownie £3.95

Buttermilk Pancakes £8.95
with Crispy Bacon and Maple Syrup

Buttermilk Pancakes £9.50
with Fruit, Berries, Vanilla Ice Cream,
Whipped Cream and Maple Syrup

Two Warm Fruited Scones £5.95
with Cornish Clotted Cream and
Strawberry Preserve

Carrot Cake £4.25
with Cream Cheese Frosting
and Walnuts

Coconut and Passion Fruit Cake £4.50
layers of Coconut Sponge with
Passion Fruit Cream

Chocolate Layer Cake £5.25
layers of Chocolate Sponge,
Chocolate Mousse and
Chocolate Ganache

Pistachio and Rose Cake £5.25
Pistachio Sponge with layers
of Rose Cream

TEA

Breakfast Blend £3.75
Intense & Rich

Afternoon Tea Blend £3.75
Mellow, Elegant, Refreshing

Ceylon, Earl Grey, Darjeeling £3.75

Sencha, Jasmine Pearls £4.50

**Fresh Mint, Camomile,
Peppermint, Verbena £3.50**

Rosebud, Oolong £5.75

COFFEE

Pot of Coffee and Cream £3.75

Espresso, Americano, Macchiato,
Flat White, Latte, Cappuccino £3.50

Hot Chocolate £4.25
Milk, Mint or White

Iced Coffee £3.25

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. Detailed allergen information is available on request and allergen



charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meats may increase your risk of foodborne illness. A discretionary optional service charge of 12.5% will be added to your bill.

v - vegetarian vg - vegan