



DESSERT WINE

Château Loupiac-Gaudiet  
Loupiac, 2015, France  
£7 100ml

Lafage Maury Grenat,  
2016, France £7 100ml



COGNAC

Courvoisier VSOP £9.50  
Maxime Trijol VSOP  
£12.50

Ordonneau Borderies  
Tres Vieille Reserve £15.75

# BRASSERIE OF LIGHT



DESSERTS



**Butterfly Flutterby £8.75**

Iced Passion Fruit Parfait,  
Pistachio Meringue,  
Vanilla Cream

**Fallen Fruit £7.95**

Morello Cherry, Dark Chocolate,  
Cherry Compote, Almond Biscotti

**Pegasus Pie £8.50**

Yuzu Coconut Cloud, Sesame Biscuit,  
Charred Pineapple, Caramel

**Golden Apple £7.95**

Thin Apple Tart, Candied Pecans, Cinnamon Streusel,  
Salted Caramel Ice Cream, Toffee Sauce  
(12 minutes)



**Chocolate Bubbles £8.50**

Valrhona Guanaja Dark Chocolate, Dark Chocolate Mousse,  
Chocolate Brownie, Milk Ice Cream, Chocolate Pearls

**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

**Ice Creams and Sorbets £5.25**

Vanilla, Pistachio, Chocolate, Blood Orange, Lemon or Yoghurt



**Cheese £9.50**

Cashel Blue, Quicke's Mature Cheddar, Camembert Le Fin Normand,  
Pear and Ginger Chutney, Crispbreads



**Chocolate Champagne Truffles £4.50**

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. A discretionary optional service charge of 12.5% will be added to your bill.

COFFEE

Pot of Coffee and Cream £3.75

Iced Coffee £3.75

Espresso, Americano,  
Macchiato, Flat White,  
Latte, Cappuccino £3.75

Hot Chocolate  
Milk, Mint or White £4.25

Vanilla Shakerato  
Espresso shaken with Ice £4

TEA

Breakfast Blend  
Intense & Rich  
£3.75

Afternoon Tea Blend  
Mellow, Elegant, Refreshing  
£3.75

Ceylon, Earl Grey, Darjeeling  
£3.75

Sencha, Jasmine Pearls  
£4.50

Fresh Mint, Camomile,  
Peppermint, Verbena  
£3.50

Rosebud, Oolong  
£5.75

SWEET WINES

Château Loupiac-Gaudiet Loupiac, 2015, France  
Lafage Maury Grenat, 2016, France  
Valdivieso Éclat Botrytis Sémillon, 2013, Chile  
Pedro Ximénez Solera 1927, NV, Spain  
Stratus Riesling Icewine, 2015, Canada

	Glass 100ml	Bottle
Château Loupiac-Gaudiet Loupiac, 2015, France	£7	£25 37.5cl
Lafage Maury Grenat, 2016, France	£7	£32 50cl
Valdivieso Éclat Botrytis Sémillon, 2013, Chile	£10	£35 37.5cl
Pedro Ximénez Solera 1927, NV, Spain	£13	£41 37.5cl
Stratus Riesling Icewine, 2015, Canada	£17	£60 37.5cl

COGNAC

Courvoisier VSOP £9.50  
Maxime Trijol VSOP £12.50

Ordonneau Borderies  
Tres Vieille Reserve £15.75  
Leyrat XO Vieille Reserve £22.50  
Martell Cordon Bleu £24

Courvoisier XO £26  
Hennessy XO £28  
Ragnaud-Sabourin  
No. 35 Fontvieille £30

ARMAGNAC

Clos Martin VSOP 8 year, Folle Blanche £9.25  
Baron de Sigognac 10 year, Bas-Armagnac £9.50

CALVADOS

Dupont VSOP Pays d'Auge £10.50  
Camut 6 year Pays d'Auge £12.50  
Camut 12 year Pays d'Auge £18

All spirits are served as a 50ml measure as standard unless otherwise stated.

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