

DINNER MENU

SERVED DAILY



OSCIETRA CAVIAR

30g £85

BRASSERIE OF LIGHT

STARTERS

Bellini
Jeio Prosecco and
Peach Purée
£9

Venetian Spritz
Jeio Prosecco, Soda,
Orange Twist, Olives
£9.50

Passion Fruit
Cosmopolitan
Skyy Passion Fruit Vodka,
Cointreau, Cranberry, Lime
£8.50

Glass of
Champagne
£13.50

Ironbark Pumpkin Soup v £6.95

Avocado and Sesame Fried Chicken with Coriander, Green Tea £7.95
and Chia Seed, Jalapeño Dip

Tuna Carpaccio, Citrus Ponzu Dressing, Wasabi Mayo £9.50

Popcorn Shrimp, Creamy Spicy Sauce £8.95

Oak Smoked Salmon with Rye Bread £10.50

Raw Vegetable Rice Paper Rolls v £8.50

Burrata, Smoked Aubergine, Sour Green Tomatoes and Purple Basil v £9.50

Dorset Crab Salad, Watermelon, Radish, Lobster Dressing £13.95

Steak Tartare, Mustard and Tabasco Sauce £10.95

Hand-dived Scallops, Red Peppers, Roasted Fennel and Capers £12.50

Chicken Dumpling, Truffle and Citrus £9.50

Wild Mushroom and
Truffle Rice Balls v
£5.95

Salt-crusted
Sourdough Bread v
£3.95

Zucchini Fritti v
£5.95

Herbed Black
Provence Olives vg
£3.50

Raw Tuna, Avocado
and Coriander
Crispy Taco
£6.95

SALADS

Shaved Roots, Fennel, Cashew,
Clementine and Romaine Lettuce vg
£7.25 / £13.95

Roquefort Salad, Pickled Walnuts,
Red Apple, Endive, Tarragon Dressing
£7.75 / £14.95

Chargrilled and Roasted Vegetables with
Aubergine and Red Pepper Sauce vg
£7.50 / £14.50

Chicken, Radicchio, Pomegranate,
Apple, Red Grape, Beetroot and
Soft Herb Salad £15.50

MAINS

Sole Goujons £16.50
Minted Peas, Tartare Sauce and Fries

Chargrilled Paillard of Chicken £16.50
Avocado Houmous, Basil Sauce and Rocket

Crispy Polenta, Artichoke Purée,
Roast Tomatoes, Olives
and Cavolo Nero v £14.95

Pan-fried Sea Bass Fillet £21.50
Braised Fennel, Tomato and Olive

Flat-iron Chicken £17.50
Wild Mushroom Sauce and Truffled Mashed Potato

Wild Mushroom, Truffle, Broccoli and Hazelnut
Rice Bowl with Edamame vg £14.95

Spaghettini with Lobster £29.50
Blistered Datterini Tomatoes, Chilli and Garlic

Shrimp and Avocado Burger £16.95
Pickled Fennel and White Radish

Roast Salmon Fillet with Caviar £22.50
Sprouting Broccoli and Herb Sauce

Blackened Cod £18.95
Charred Long Stem Broccoli and Wasabi Mayo

Hamburger £14.95
Club Sauce and Dill Pickles served on a Potato Bun with Fries
Add Mature Cheddar £1.50 | Add Crispy Bacon £1.75

Fillet Steak 7oz/198g £27.50
English, Grass Fed, Centre Cut

Rib Eye Steak 12oz/340g £29.50
English, Dry Aged on the Bone

Wagyu Steak 5oz/142g £50
Black Truffle Sauce

Sauces £2.75
Béarnaise Sauce | Green Peppercorn Sauce
Red Wine and Rosemary Sauce
Hollandaise Sauce | Wild Mushroom Cream Sauce

SIDES

Green Herb Salad
with Avocado vg £4.50

Green Beans
with Almonds vg £3.75

Fries vg
£3.95

Tomato and
Basil Salad vg £3.95

Wild Rocket
and Parmesan £4.50

Long Stem Broccoli with Lemon
and Olive Oil vg £3.75

Steamed Rice and
Red Quinoa vg £3.75

Truffled Mashed
Potato v £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



v - vegetarian vg - vegan

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.