



DINNER MENU
SERVED DAILY

DINNER MENU
SERVED DAILY

BRASSERIE OF LIGHT

Oscieta Caviar £85
Blinis, Quail Eggs, Lemon, Sour Cream

STARTERS

- Ironbark Pumpkin Soup v £7.50
- Avocado and Sesame Fried Chicken with Coriander, Green Tea £8.50 and Chia Seed, Jalapeño Dip
- Tuna Carpaccio, Citrus Ponzu Dressing, Wasabi Mayo £9.95
- Popcorn Shrimp, Creamy Spicy Sauce £9.50
- Oak Smoked Salmon with Rye Bread £10.50
- Raw Vegetable Rice Paper Rolls v £8.50
- Burrata, Smoked Tomato, Aubergine and Baby Basil v £11
- Dorset Crab Salad, Watermelon, Radish, Lobster Dressing £13.95
- Steak Tartare, Mustard and Tabasco Sauce £11.50
- 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 £6.50

Salt-crusted Sourdough Bread v £3.95

Zucchini Fritti v £5.95

Spiced Green Gordal Olives with Chilli, Coriander and Lemons vg £3.50

Raw Tuna, Avocado and Coriander Crispy Taco £6.95

Bellini
Jeio Prosecco and Peach Purée
£10.50

Venetian Spritz
Jeio Prosecco, Soda, Orange Twist, Olives
£10

Passion Fruit Cosmopolitan
Skyy Passion Fruit Vodka, Cointreau, Cranberry, Lime
£9.75

Glass of Champagne
£13.75

SALADS

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

Roquefort Salad, Pickled Walnuts, Red Apple, Endive, Tarragon Dressing £7.95 / £14.95

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

MAINS

Sole Goujons £16.95
Minted Peas, Tartare Sauce and Fries

Chargrilled Paillard of Chicken £16.95
Avocado Houmous, Basil Sauce and Rocket

Moroccan Spiced Sweet Potato, Aubergine Baba Ganoush with Coconut 'Yoghurt' £13.95
Sesame, Mixed Grains, Toasted Almonds and a Tomato Sauce vg

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

Flat-iron Chicken £18.95
Wild Mushroom Sauce and Truffled Mashed Potato

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

Spaghettini with Lobster £29.75
Blistered Datterini Tomatoes, Chilli and Garlic

Shrimp and Avocado Burger £17.50
Pickled Fennel and White Radish

Roast Salmon Fillet with Caviar £22.50
Asparagus spears and Herb Sauce

Blackened Cod £22.95
Charred Sprouting Broccoli with Wasabi Mayo and Truffle Wafu Dressing

Hamburger £15.50
Club Sauce and Dill Pickles served on a Potato Bun with Fries
Add Mature Cheddar £1.75 | Add Crispy Bacon £2

Fillet Steak 7oz/198g £29
English, Grass Fed, Centre Cut

Rib Eye Steak 12oz/340g £32.50
English, Dry Aged on the Bone

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

Sauces £2.95
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 £3.95

Fries vg £4.50

Tomato and Basil Salad vg £3.95

Wild Rocket and Parmesan £4.50

Sprouting Broccoli with Lemon and Olive Oil vg £4.50

Steamed Rice and Red Quinoa vg £3.75

Truffled Mashed Potato v £4.95

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