

## DINNER MENU

SERVED DAILY



# BRASSERIE OF LIGHT

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### 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

### Oscietra Caviar £85

Blinis, Quail Eggs, Lemon, Sour Cream

## STARTERS

Roma Tomato Soup vg £6.95

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

### Fire Roast Peanuts

and Cashews v

£3.50

### 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

## SALADS

Bang Bang Chicken Salad, Peanut Butter and  
Chilli Sauce £8.95 / £15.95

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

### Chicken Milanese £17.50

Brioche-crumbed Chicken Breast with San Marzanino  
Tomatoes, Capers, Rocket, Parmesan and Pesto

### 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 £22.95

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

### Spaghetini with Lobster £29.75

Blistered Datterini Tomatoes, Chilli and Garlic

### Shrimp and Avocado Burger £17.50

Pickled Fennel and White Radish

### Glazed Swordfish £19.75

Pangrattato Crust, Celeriac and Tomato

### 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