

**DINNER MENU**  
SERVED DAILY



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**BRASSERIE OF LIGHT**

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

Garden Pea and Mint 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 vg £8.50

Burrata, Smoked Tomato, Aubergine and Baby Basil v £11

King Crab with Avocado and Watermelon £17.95

Steak Tartare, Mustard and Tabasco Sauce £11.50

Roasted Scallops with Cauliflower puree and Apple £12.75

Chicken Dumpling, Truffle and Citrus £9.50

Baked Mushroom and Ricotta with Asparagus v £9.75

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

Warm Goat's Cheese v  
Beetroot and Horseradish Salad  
£8.25 / £15.25

Asparagus Tortellini v  
with a Light Cheese Foam  
£9.50 / £16.50

MAINS

Sole Goujons £16.95  
Minted Peas, Tartare Sauce and Fries

Chicken Milanese £17.50  
Brioche-crumbed Chicken Breast with San Marzolino  
Tomatoes, Capers, Rocket, Parmesan and Pesto

Saffron Risotto v £13.95  
with Courgette, Edamame and Shaved Fennel Salad

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 vg £14.95  
and Hazelnut Rice Bowl with Edamame

Spaghettini 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

Grilled Halibut £27.95  
with a Capers, Cornichon and Dill sauce

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

Sauces £2.95  
Béarnaise Sauce | Green Peppercorn Sauce  
Red Wine and Rosemary Sauce  
Hollandaise Sauce | Wild Mushroom Cream Sauce

SIDES

Green Herb Salad vg £4.50  
with Avocado

Wild Rocket £4.50  
and Parmesan

Green Beans vg £3.95  
with Almonds

Sprouting Broccoli vg £4.50  
with Lemon and Olive Oil

Fries vg £4.50

Sweet Potato Fries vg £5.50  
with Fresh Chilli

Steamed Rice vg £3.75  
and Red Quinoa

Tomato vg £3.95  
and Basil Salad

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