

ALL DAY MENU  
SERVED DAILY

Wild Mushroom and Truffle Rice Balls v £6.75  
Salt-crusted Sourdough Bread v £4.50  
Zucchini Fritti v £5.95



BRASSERIE OF LIGHT

MONDAY - FRIDAY 11.30am - 5pm  
SATURDAY - SUNDAY 11am - 5pm

Spicy Edamame vg £4.50  
Tuna Tacos, Watermelon, Pickled Radish, Sesame and Truffle £6.95  
Fire Roast Peanuts and Cashews v £3.50

STARTERS

Garden pea soup vg £6.95  
Avocado and Sesame Fried Chicken with Coriander, Green Tea and Chia Seed, Jalapeño Dip £8.50  
Popcorn Shrimp, Creamy Spicy Sauce £9.50  
Caramelised Sea Scallops, Cauliflower, Chorizo and Herb Crumbs £13.50

Oak Smoked Salmon with Rye Bread £10.50  
Raw and Pickled Vegetable Rice Paper Rolls, Peanut Sauce vg £8.50  
Buffalo Mozzarella, Courgette, Black Olives, San Marzano Tomato, Pine Nuts and Pesto £9.95

King Crab with Avocado and Watermelon £17.95  
Steak Tartare, Mustard and Tabasco Sauce £11.50  
Tuna Carpaccio, Mooli, Spiced Avocado Purée, Sesame Seeds and Citrus Ponzu £10.95  
Chicken Dumpling, Truffle and Citrus £9.50

EGGS & SALADS

Bang Bang Chicken Salad, Sesame, Peanut Butter and Chilli Sauce £8.95 / £15.95  
Shaved Vegetable Salad with Avocado Houmous, Toasted Seeds, Mustard Dressing and Picked Herbs vg £7.95 / £13.95

Eggs Benedict with Chips £12.95  
Eggs Royale with Smoked Salmon and Chips £13.95  
Lobster and Prawn Crêpe Gratin with Wild Rocked and Parmesan Salad £25.95  
Poached Eggs with Avocado and Quinoa, Sesame Sauce, Sprouting Broccoli, Pomegranate v £12.50

Green Asparagus, Poached Hen's Egg, Ponzu Hollandaise and Toasted Almonds v £9.75 / £16.95  
Roquefort Salad, Endive, Persimmon, Candied Pecans, Plums and Tarragon £7.95 / £14.95

MAINS

Sole Goujons £16.95  
Minted Peas, Tartare Sauce and Fries  
Pea and Courgette Risotto v £13.95  
Goat's Cheese, Shaved Fennel and Mint  
Stone Bass £22.95  
Pea Purée, Sugar Snaps, Baby Courgette, Peas, Pangrattato and Champagne Velouté  
Halloumi Open Sandwich v £11.95  
Grilled Halloumi, Avocado, Black Olives, Red Pepper, Tomato and Yuzu Mayonnaise  
Chicken Milanese £17.50  
Brioche-crumbed Chicken Breast with San Marzano Tomatoes, Capers, Rocket, Parmesan and Pesto

Wild Mushroom, Truffle, Broccoli vg £14.95  
and Hazelnut Rice Bowl with Edamame  
Lemon Sole £23.95  
with Shrimps, Samphire and Brown Butter

Aromatic Duck Curry £17.95  
Coconut-based Massaman Sauce with Chilli, Choy Sum, Sweet Potato and Jasmine Rice

Roasted Half Chicken £17.95  
Smoked Aubergine Purée, Tomatoes, Peppers and a Moroccan Sauce

Miso Black Cod £29.95  
Pickled Fennel and Miso Sauce

Lamb Rump £21.95  
Caponatta, Rustic Tomato, Pine Nuts and Red Wine Jus  
Linguine with Lobster £29.75  
Blistered Datterini Tomatoes, Chilli and Garlic  
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 £29.50  
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

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  
Truffled Mashed Potato v £4.95

Steamed Rice vg £3.75  
and Red Quinoa  
Tomato vg £3.95  
and Basil Salad  
Butterhead lettuce v £3.95  
with Roasted Hazelnut Dressing

AFTERNOON TEA

from 3pm - 5pm

PEGASUS AFTERNOON TEA £35

Includes a choice of Teas, Infusions or Coffees  
PER PERSON - FOR TWO ONLY

SAVOURIES

Smoked Salmon on Rye Bread  
Feta, Fennel and Red Pepper Puffs v  
Lobster, Mango and Avocado Cocktail  
Shredded Asian Vegetable Rice Paper Rolls vg

SWEET

Chocolate Bubble Shot v  
Mini Pegasus Pie v  
Golden Apple  
Passion Fruit Butterfly Meringue v

BLUE DECADE AFTERNOON TEA £29.95

Includes a choice of Teas, Infusions or Coffees  
PER PERSON

SELECTION OF FINGER SANDWICHES

Marinated Cucumber, Dill, White Bloomer v  
Egg Mayonnaise, Watercress, Granary Ham, English Mustard Mayonnaise, Smoked Salmon, Cream Cheese, Multi Seed Beetroot Bread

WARM FRUIT SCONES v

Dorset Clotted Cream and Blueberry Preserve

SWEET

Cherry Trifle with Blue Chocolate Mousse  
Blue Macaron with Vanilla Cream and Gold Leaf  
Blue Velvet Cake with Lavender Buttercream  
Doughnut with Plum Jam and Violet Sugar

CREAM TEA £8.75

Includes a choice of Teas, Infusions or Coffees

Freshly Baked Fruited Scones, Dorset Clotted Cream and Strawberry Preserve v

BLUE DECADE CHAMPAGNE AFTERNOON TEA £39.95

Includes a choice of Teas, Infusions or Coffees | PER PERSON

Afternoon Tea with a Glass of Champagne

PLEASE ASK TO SEE OUR DESSERT MENU

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