

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

Iron Bark Butternut Squash Soup
Truffled Cream and Sage £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, Keralan Curry
Sauce, Chillies and Coriander £13.50
Oak Smoked Salmon with Rye Bread £10.50
Golden Beetroot Carpaccio, Feta, Pistachio, Chicory,
Grapes and Horseradish Sauce v £8.95
Buffalo Mozzarella, Winter Truffle, Quince Purée,
Chicory, Pear and Pecans v £9.95

Tuna Carpaccio, Mooli, Spiced Avocado Purée,
Sesame Seeds and Citrus Ponzu £10.95
King Crab with Avocado
and Watermelon £17.95
Salmon and Avocado Maki Roll,
Wasabi, Sesame, Daikon cress £11.95
Seared Wagyu Beef Maki Roll, Mooli,
Cucumber and Soy Glaze £17.95

EGGS & SALADS

Eggs Royale with Smoked Salmon
and Chips £13.95
Endive Salad, Shaved Winter Vegetables, Apple, Roasted
Pecans and Warm Stilton Sauce v
£7.95 / £13.95

Poached Eggs and Crushed Avocado
Dark Caraway Toast, Pomegranate, Sesame
and Toasted Seeds v £10.95
Bang Bang Chicken Salad, Sesame,
Peanut Butter and Chilli Sauce
£8.95 / £15.95

Eggs Benedict with Chips £12.95
Cep Tortellini, Globe Artichoke Purée,
Cheese Foam and Rocket v
£9.75 / £16.95

MAINS

Sole Goujons £16.95
Minted Peas, Tartare Sauce and Fries
Saffron Risotto v £16.50
Wild Mushroom, Baby Courgette and Cheese Foam
Halloumi Open Sandwich v £11.95
Grilled Halloumi, Avocado, Black Olives, Red Pepper,
Tomato and Yuzu Mayonnaise
Chicken Milanese £17.50
With Mooli, Kohlrabi, Bitter Leaves and Truffled Buttermilk Sauce
Miso Aubergine vg £14.95
Red Tapenade, Cracked Durum Wheat, Cauliflower Couscous, Raisins,
Flaked Almonds, Coconut Yoghurt and Rocket
Lemon Sole £24.95
Pan-fried Lemon Sole, Palourde Clams,
White Wine Emulsion, Parsley and Lemon

Wild Mushroom, Truffle, Broccoli vg £14.95
and Hazelnut Rice Bowl with Edamame
Fish Pie £23.95
Lobster, Salmon, Scallop, Prawn with Creamed Potato
and Lobster Velouté

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

Roasted Half Chicken £18.95
Truffled Mash Potato, Grated Black Truffle,
Mushroom Sauce and Nasturtium

Miso Black Cod £29.95
Pickled Fennel and Miso Sauce

Lamb Rump £22.95
Squash Purée, Spiced Aubergine, Crunchy Chickpeas and Cavolo Nero
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
Beef Fillet Medallions £28.50
Parsnip Purée, Black Truffle and Red Wine Sauce
Rib Eye Steak 12oz/340g £32.50
English, Dry Aged on the Bone
Iberico Pork £22.95
Roasted Pork Cutlet, Creamed Potato, Caramelised Apple,
Pangrattato and Calvados Cream Sauce
Sauces £2.95
Béarnaise Sauce | Green Peppercorn Sauce
Red Wine and Rosemary Sauce | Hollandaise Sauce

SIDES

Green Herb Salad vg £4.50
with Avocado
Green Beans vg £3.95
with Almonds
Wild Rocket £4.50
and Parmesan

Sprouting Broccoli vg £4.50
with Lemon and Olive Oil
Sweet Potato Fries vg £5.50
with Fresh Chilli
Fries vg £4.50
Creamed Spinach £5.50
Parmesan, Pine Nuts and Pangrattato

Steamed Rice vg £3.95
with Coconut and Coriander
Truffled Mashed Potato v £4.95
Tomato vg £3.95
and Basil Salad

PEGASUS AFTERNOON TEA £35 per person

FOR TWO OR MORE
SAVOURIES

Smoked Salmon
on Rye Bread

Lobster, Mango and
Avocado Cocktail

Feta, Fennel and
Red Pepper Puffs v

Shredded Asian Vegetable
Rice Paper Rolls-vg

SWEET

Chocolate
Bubble Shot v

Mini Pegasus Pie v
Golden Apple

Passion Fruit
Butterfly Meringue v

Choice of Teas, Infusions or Coffees

CREAM TEA £8.75

Includes a choice of Teas, Infusions or Coffees
Freshly Baked Fruited Scones, Dorset Clotted Cream and Strawberry Preserve v

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