

**DINNER MENU**  
SERVED DAILY



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**BRASSERIE OF LIGHT**

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

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

Caramelised Sea Scallops, Cauliflower,  
Keralan Curry Sauce, Chillies and Coriander £13.50

Popcorn Shrimp, Creamy Spicy Sauce £9.50

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

STARTER OR MAIN

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

Endive Salad v  
Shaved Winter Vegetables, Apple,  
Roasted Pecans and Warm Stilton sauce  
£7.95 / £13.95

Cep Tortellini v  
Globe Artichoke Purée, Cheese Foam and Rocket  
£9.75 / £16.95

MAINS

Sole Goujons £16.95  
Minted Peas, Tartare Sauce and Fries

Chicken Milanese £17.50  
With Mooli, Kohlrabi, Bitter Leaves  
and Truffled Buttermilk Sauce

Saffron Risotto v £16.50  
Wild Mushroom, Baby Courgette and Cheese Foam

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

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

Miso Aubergine vg £14.95  
Red Tapenade, Cracked Durum Wheat, Cauliflower Couscous,  
Raisins, Flaked Almonds, Coconut Yoghurt and Rocket

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

Miso Black Cod £29.95  
Pickled Fennel and Miso Sauce

Lamb Rump £22.95  
Squash Purée, Spiced Aubergine,  
Crunchy Chickpeas and Cavolo Nero

Lemon Sole £24.95  
Pan-fried Lemon Sole, Palourde Clams,  
White Wine Emulsion, Parsley and Lemon

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

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

Creamed Spinach £5.50  
Parmesan, Pine Nuts and Pangrattato

Truffled Mashed Potato v £4.95

Steamed Rice vg £3.95  
Coconut and Coriander

Tomato vg £3.95  
and Basil Salad

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



v - vegetarian vg - vegan

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.