

DINNER MENU
SERVED DAILY



DINNER MENU
SERVED DAILY

BRASSERIE OF LIGHT

Bellini
Jeio Prosecco and
Peach Purée
£10.50

Aphrodite
Graham Beck Brut Rose fizz
with Sloe Gin, Maraska
Maraschino Liqueur,
Strawberry Purée, Cranberry
Bitters and a dash of Absinthe
£10.75

Passion Of Eros
Skiyy Passion Fruit Vodka,
Cointreau, cranberry juice,
passion fruit & lime
£10.25

Glass of
Champagne
£13.95

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
and Chia Seed, Jalapeño Dip £8.50
Seared Scallops, Pea Purée, Broad Beans,
Lemon Zest, Sea Cress £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, Smoked Tomato,
Aubergine and Baby Basil v £10.25
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

Fire Roast Peanuts
and Cashews v
£3.50

Wild Mushroom and
Truffle Rice Balls v
£6.75

Salt-crusted
Sourdough Bread v
£4.50

Zucchini Fritti v
£5.95

Spicy Edamame vg
£4.50

Tuna Tacos, Watermelon,
Pickled Radish, Sesame
and Truffle
£6.95

STARTER OR MAIN

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

Endive Salad vg
Avocado Houmous, Shaved Beetroot,
Courgette, Toasted Seeds and Sesame
£7.95 / £13.95

Saffron Risotto v
Wild Mushroom, Baby Courgette and Cheese Foam
£9.95 / £16.50

MAINS

Sole Goujons £16.95
Minted Peas, Tartare Sauce and Fries
Chicken Milanese £17.50
Brioche-crumbed Chicken Breast with Tomatoes,
Capers, Rocket, Parmesan and Pesto
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
Miso-glazed Chicken Salad £17.95
Grilled Chicken Breast with Pearl Barley,
Grapes, Apples, Sesame, Pomegranate and
a Tarragon Yoghurt Sauce

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

Lamb Rump £22.95
Caponata, Rustic Tomato,
Pine Nuts and Red Wine Jus

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
Fillet Steak 7oz/198g £29.50
Grass-fed, Centre Cut
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



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