

ALL DAY MENU
SERVED DAILY

Wild Mushroom and Truffle Rice Balls v £6.75
Salt-crusted Sourdough Bread v £4.50
Zucchini Fritti v £6.50
Spicy Edamame vg £4.50



BRASSERIE OF LIGHT

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

Smoked Salmon Tacos, Cucumber, Cream Cheese, Chives and Caviar £7.95
Fire Roast Peanuts and Cashews v £3.75
Oyster and Champagne £16.50
One N°2 Rock Oyster, Mignonette Sauce Two Ways, Yuzu Pearls and a Glass of Champagne

STARTERS

White Onion Soup, Caramelised Onion, Charred Onion Petals, Focaccia Crouton and Chervil v £7.25
Avocado and Sesame Fried Chicken with Coriander, Green Tea and Chia Seed, Jalapeño Dip £8.75
Popcorn Shrimp, Creamy Spicy Sauce £9.95

Searched Scallops, Potato Mousseline, Mushroom Caramel, Girolles and Carta di Musica £13.50
Oak Smoked Salmon with Rye Bread £10.95
Beetroot Carpaccio, Cabernet Sauvignon Dressing, Horseradish Sauce, Blackberries and Hazelnuts vg £8.95
Buffalo Mozzarella, Clementines, Roasted Walnuts, Orange Dressing and Tarragon v £10.95

Oysters, Six N°2 Rock Oysters, Mignonette Sauce Two Ways and Yuzu Pearls £21.00
King Crab with Avocado and Watermelon £17.95
Crispy Duck Maki Roll, Cucumber, Quinoa, Masago, Hoi Sin Sauce and Mizuna £10.95

EGGS & SALADS

Eggs Royale with Smoked Salmon and Chips £14.50
Roasted Butternut and Endive Salad, Houmous, Sesame, Chickpeas and Coriander vg £7.95 / £13.95

Poached Eggs and Crushed Avocado Dark Caraway Toast, Pomegranate, Sesame and Toasted Seeds v £11.95
Bang Bang Chicken Salad, Sesame, Peanut Butter and Chilli Sauce £9.95 / £17.50

Eggs Benedict with Pulled Honey Roast Ham and Chips £13.95
Pumpkin and Sage Tortelloni, Artichoke Purée, Crispy Artichokes, Pine Nuts, Rocket and Herb Dressing v £9.95 / £17.50

MAINS

Sole Goujons £16.95
Minted Peas, Tartare Sauce and Fries
Halloumi Open Sandwich v £11.95
Grilled Halloumi, Avocado, Black Olives, Red Pepper, Tomato and Yuzu Mayonnaise
Chicken Milanese £18.95
Brioche-crumbed Chicken Breast with Clementines, Mooli, Rocket and Pecan Dressing
Miso Aubergine vg £15.95
Red Tapenade, Cracked Durum Wheat, Cauliflower Couscous, Raisins, Flaked Almonds, Coconut Yoghurt and Rocket
Whole Turbot £33.50
Pan-Fried Whole Turbot, Capers, Lemon, Parsley and Brown Butter
Linguine with Lobster £31.95
Blistered Datterini Tomatoes, Chilli and Garlic

Wild Mushroom, Truffle, Broccoli vg £15.95 and Hazelnut Rice Bowl with Edamame
Malaysian Prawn Curry £18.95
Coconut-based Malaysian Curry Sauce, Pak Choi, Mangetout and Jasmine Rice
Roasted Half Chicken £18.95
Korean Spice Marinade, Pickled Mooli, Sesame, Miso and Ponzu Mayonnaise with Avocado and Jalapeño Sauce
Miso Black Cod £29.95
Pickled Fennel and Miso Sauce

Duo of Lamb £25.95
Cutlets and Braised Shoulder, Mashed Potato, Winter Vegetables and Red Wine Sauce
Hamburger £15.95
Club Sauce and Dill Pickles served on a Potato Bun with Fries
Add Mature Cheddar £1.75 | Add Crispy Bacon £2
Beef Medallions £31.95
Medallions of Beef Fillet, Creamed Spinach and Braised Beef Ravioli
Rib Eye Steak 12oz/340g £33.95
English, Dry-Aged on the Bone
Iberico Pork £24.95
Roasted Pork Cutlet, Creamed Potato, Caramelised Apple, Pangrattato and Calvados Cream Sauce
Sauces £3.50
Béarnaise Sauce | Green Peppercorn Sauce
Red Wine and Rosemary Sauce | Hollandaise Sauce

SIDES

Green Herb Salad vg £4.50
with Avocado
Green Beans vg £4.25
with Almonds
Wild Rocket £4.50
and Parmesan

Sprouting Broccoli vg £4.75
with Lemon and Olive Oil
Sweet Potato Fries vg £5.50
with Fresh Chilli
Fries vg £4.75
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 £4.25
and Basil Salad

PEGASUS AFTERNOON TEA

£70 per person | FOR TWO PEOPLE Served from 3pm - 5pm

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

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