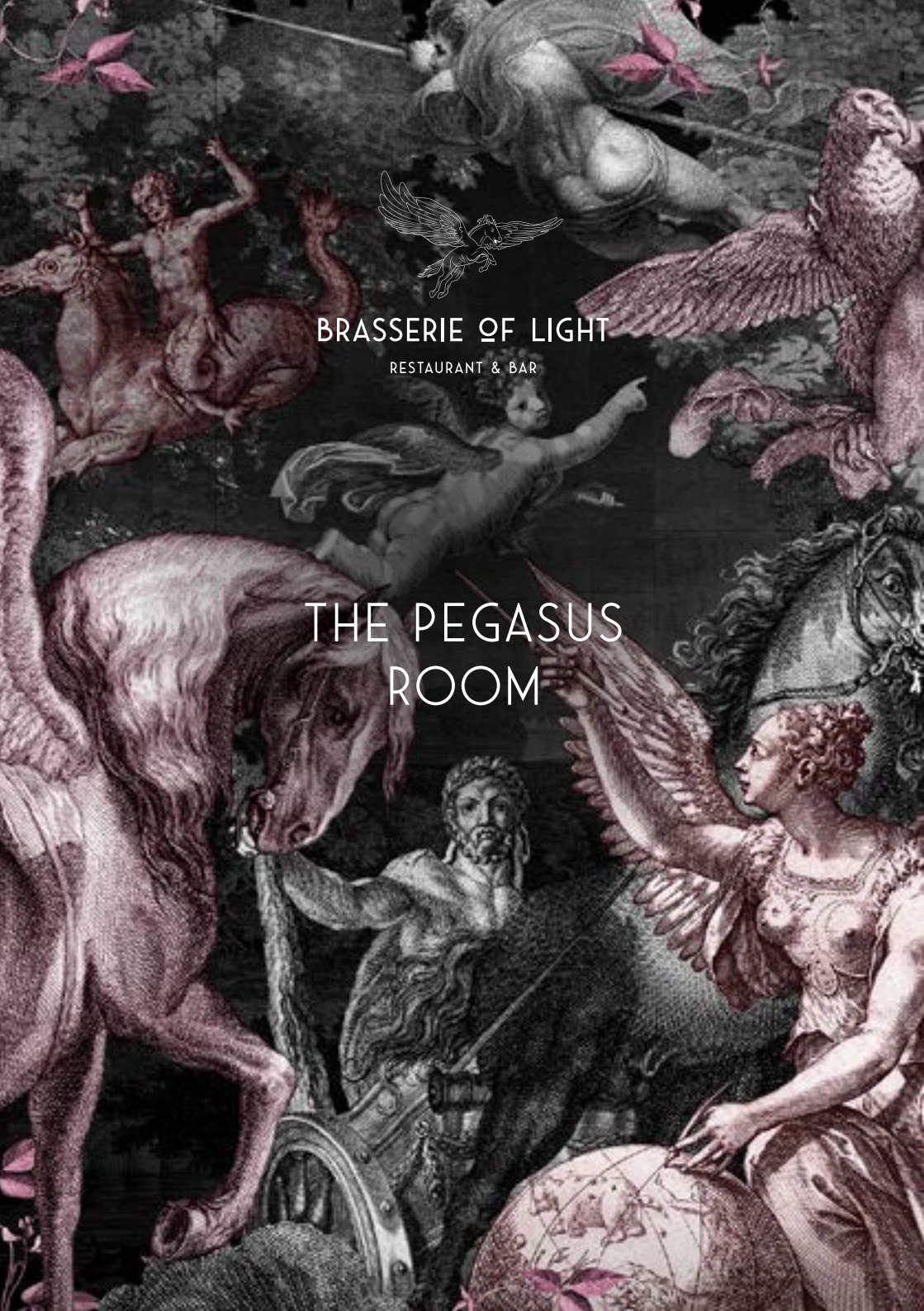




BRASSERIE OF LIGHT

RESTAURANT & BAR

THE PEGASUS  
ROOM





THE PEGASUS ROOM AT  
**BRASSERIE OF LIGHT**

Set within Selfridges department store, the Pegasus Room at Brasserie of Light seats up to 22 guests on one long table or up to 24 guests over four round tables of six. The space is available to book for breakfast, lunch and dinner, as well as drinks and canapé receptions for up to 30 guests.

The walls of the Pegasus Room are adorned with bevelled antique mirror panels, with bespoke art deco chairs and a polished parquet floor adding a further touch of glamour to this already striking private space.

Offering an eclectic mix of classic British and internationally inspired dishes, the Pegasus Room is equally suited to private parties and wedding celebrations as it is for corporate events.

## MORE INFORMATION

Complimentary menu cards and place cards are provided for each event and the table will be decorated with seasonal flowers and table lamps. A service charge of 12.5% will be added to your bill. Menu cards can be printed and dedicated to your requirements. Seasonal flowers are provided. Additional flowers can be arranged via our florist. Table lamps can be supplied to suit your table layout.

There is complimentary Wi-Fi in the room. Corkage is not permitted.

### AUDIO VISUAL

An iPod docking station is available for your own use or background music can be provided. We do not have the facilities for DJs or dancing.

### CAPACITY

Maximum 22 seated on one long table, 24 over four round tables and 30 standing.

### ACCESS, SERVICE & DEPARTURE TIMES

BREAKFAST 8.00am access | 8.00am service | 10.30am guests' departure

LUNCH 11.30am access | noon service | 5.00pm guests' departure

DINNER Monday to Saturday 6.00pm access | 6.30pm service | midnight guests' departure

Sunday guests' departure 11.00pm

### TRAVEL AND PARKING

Nearest tube – Bond Street

Parking – Selfridges Car Park

Edwards Mews, London W1U

Please note that due to COVID-19 and the Government Guidelines in place as a result, our capacities, timings and menus may vary.



## BREAKFASTS

Please select **ONE MENU** for your whole party.

### MENU A

£20

#### Toast and Preserves v

A choice of White, Granary & Non-gluten Bread  
served with Strawberry, Apricot Jam and Marmalade

#### Oat and Almond Granola vg

With Coconut "Yoghurt" and Berries

#### Bacon and Egg Brioche Roll

Smoked Streaky Bacon & Fried Hen's Egg



### MENU B

£25

#### Selection of Mini Pastries & Preserves v

Mini Croissant, Chocolate Twist, Pain Aux Raisin & Wild Berry Danish  
served with Butter & Preserves

#### Oat and Almond Granola vg

With Coconut "Yoghurt" and Berries

#### Eggs Benedict

Pulled Honey Roast Ham, Toasted English Muffins, Two Poached Hen's Eggs  
with Hollandaise Sauce & Watercress

or

#### Eggs Royale

Smoked Salmon, Toasted English Muffins, Two Poached Hen's Eggs  
with Hollandaise Sauce & Watercress

Please select **ONE** for the entire party.



Menus come with a serving of Freshly Squeezed Orange Juice  
& English Breakfast Tea or Filter Coffee



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A service charge of 12.5% will be added to your bill.

## BREAKFASTS

Please select **ONE MENU** for your whole party.

### MENU C

£32

#### Selection of Mini Pastries & Preserves v

Mini Croissant, Chocolate Twist, Pain Aux Raisin & Wild Berry Danish  
served with Butter and Preserves

Oat and Almond Granola vg  
With Coconut "Yoghurt" and Berries

#### Full English Breakfast

Smoked Streaky Bacon, Cumberland Herbed Sausages, Fried Hen's Eggs,  
Black Pudding, Roast Plum Tomato, Grilled Flat Mushroom and Baked Beans  
Served with a choice of White or Granary Toast

Menus come with a serving of Freshly Squeezed Orange Juice  
& English Breakfast Tea or Filter Coffee

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## CANAPÉS

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We recommend 4 canapés per person for a pre-dinner reception  
or 12 per person for a drinks party

### NIBBLES

Spicy Edamame vg £4.50

Wild Mushroom and Truffle Rice Balls v £6.75  
Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

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### SAVOURY CANAPÉS

£2.50

Smoked Salmon Blini, Cream Cheese

Beetroot Carpaccio, Blackberries and Horseradish Sauce vg

Crispy Duck Maki Roll, Cucumber, Hoi Sin Sauce

Shaved Root Vegetable Skewer vg

Beef Tartar Cornet

Popcorn Shrimp, Spiced Sauce

Truffle Arancini, Wild Mushroom Mayonnaise v

Smoked Salmon Tacos, Cucumber, Cream Cheese, Chives and Caviar

Avocado and Sesame Chicken Nugget, Jalapeño

Endive, Roasted Butternut Squash, Houmous vg

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### SWEET CANAPÉS

£2.50

Raspberry Macarons

Chocolate Bubbles

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## PRIVATE DINING MENUS

Please select **ONE MENU** for your whole party.

For groups of up to 12 guests your guests may order on the day from this menu.

For groups of 13 guests and over we ask all of your guests to order in advance from this menu and we require the final pre-orders no later than two weeks prior to your event.

Spicy Edamame vg £4.50

Wild Mushroom and Truffle Rice Balls v £6.75  
Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

### MENU A

£55

#### STARTERS

White Onion Soup v  
Caramelised Onion, Charred Onion  
Petals, Focaccia Crouton and Chervil

Jackfruit Bang Bang Salad vg  
Sesame, Peanut Butter  
and Chilli Sauce

Popcorn Shrimp  
Creamy Spicy Sauce

#### MAINS

Sole Goujons  
Minted Peas, Tartare  
Sauce & Fries

Chicken Milanese  
Brioche-crumbed Chicken  
Breast with Clementines, Mooli,  
Rocket and Pecan Dressing

Pumpkin and Sage Tortelloni v  
Artichoke Purée, Crispy Artichokes,  
Pine Nuts, Rocket and Herb Dressing

Includes Green Beans and Almonds and Herb Green Salad with Avocado, for the table

#### DESSERTS

Golden Apple v  
Thin Apple Tart, Candied Pecans,  
Cinnamon Streusel, Salted Caramel  
Ice Cream, Toffee Sauce

Selection of  
Traditional Ice Creams  
& Sorbets

Orbit  
Dark Chocolate Mousse,  
Hazelnut Praline Ice Cream,  
Milk Foam, Honeycomb,  
Popping Candy

Selection of Teas, Infusions & Coffee

Cep Infused Chocolate Truffles £4.50

Cheese Selection £10.95

Melusine Goat's Cheese, Bleu D' Auvergne, Oglesfield Cheddar, Rutland Red,  
Camembert Le Fin Normand, Pear and Ginger Chutney, Rye Crispbreads

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PRIVATE DINING MENUS

Spicy Edamame vg £4.50

Wild Mushroom and Truffle Rice Balls v £6.75  
Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

MENU B

£65

STARTERS

Avocado & Sesame  
Fried Chicken  
Coriander, Green Tea and  
Chia Seed, Jalapeño Dip

Oak Smoked  
Salmon  
With Rye Bread

Jackfruit Bang  
Bang Salad vg  
Sesame, Peanut Butter  
and Chilli Sauce

MAINS

Malaysian Prawn Curry  
Coconut-based Malaysian  
Curry Sauce, Pak Choi, Mangetout  
and Jasmine Rice

Roasted Half Chicken  
Korean Spice Marinade, Pickled  
Mooli, Sesame, Miso and Ponzu  
mayonnaise with Avocado and  
Jalapeño Sauce

Pumpkin and Sage Tortelloni v  
Artichoke Purée, Crispy  
Artichokes, Pine Nuts, Rocket  
and Herb Dressing

Includes Green Beans & Almonds and Herb Green Salad with Avocado, for the table

DESSERTS

Butterfly Flutterby  
Iced Passion Fruit Parfait,  
Pistachio Meringue, Vanilla Cream  
and Lemon Balm

Selection of  
Traditional Ice Creams  
& Sorbets

Orbit  
Dark Chocolate Mousse,  
Salted Caramel Ice Cream,  
Milk Foam, Honeycomb,  
Popping Candy

Selection of Teas, Infusions & Coffee

Cep Infused Chocolate Truffles £4.50

Selection of Three Cheeses £10.95  
Melusine Goat's Cheese, Bleu D' Auvergne, Oglesfield Cheddar, Rutland Red,  
Camembert Le Fin Normand, Pear and Ginger Chutney, Rye Crispbreads

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PRIVILEGE  
PRIVATE DINING MENUS

CHRISTMAS MENU

Spicy Edamame vg £4.50

Wild Mushroom and Truffle Rice Balls v £6.75  
Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

MENU C

£67

STARTER

Oak Smoked Salmon  
With Rye Bread

MAIN

Turkey Ballotine with Apricot and Sage Stuffing  
Roast Potatoes, Pigs in Blankets, Brussels Sprouts with Chestnuts,  
Carrots, Parsnips and Truffle Red Wine Sauce

DESSERT

Christmas Pudding  
Almond, Redcurrants and Brandy Cream

Selection of Teas, Infusions and Coffee

Cep Infused Chocolate Truffles £4.50

Selection of Three Cheeses £10.95  
Melusine Goat's Cheese, Bleu D' Auvergne, Oglesfield Cheddar, Rutland Red,  
Camembert Le Fin Normand, Pear and Ginger Chutney, Rye Crispbreads

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PRIVATE DINING MENUS

Spicy Edamame vg £4.50

Wild Mushroom and Truffle Rice Balls v £6.75  
Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

MENU D

£78

STARTERS

Crispy Duck Maki Roll  
Cucumber, Quinoa, Masago,  
Hoi Sin Sauce and Mizuna

Seared Scallops  
Potato Mousseline,  
Mushroom Caramel, Girolles  
and Carta di Musica

Buffalo Mozzarella v  
Clementines, Roasted Walnuts,  
Orange Dressing and Tarragon

MAINS

Miso Black Cod  
Pickled Fennel and Miso Sauce

Duo of Lamb  
Cutlets and Braised Shoulder,  
Mashed Potato, Winter Vegetables  
and Red Wine Sauce

Wild Mushroom, Truffle,  
Broccoli & Hazelnut  
Rice Bowl vg  
With Edamame

Includes Green Beans and Almonds & Herb Green Salad with Avocado, for the table

DESSERTS

Chocolate Bubbles  
Valrhona Guanaja Dark Chocolate,  
Dark Chocolate Mousse,  
Chocolate Brownie,  
Vanilla Ice Cream, Chocolate Pearls

Selection of  
Traditional Ice Creams  
& Sorbets

Butterfly Flutterby  
Iced Passion Fruit Parfait,  
Pistachio Meringue, Vanilla Cream  
and Lemon Balm

Selection of Teas, Infusions & Coffee

Cep Infused Chocolate Truffles £4.50

Selection of Three Cheeses £10.95  
Melusine Goat's Cheese, Bleu D' Auvergne, Oglesfield Cheddar, Rutland Red,  
Camembert Le Fin Normand, Pear and Ginger Chutney, Rye Crispbreads

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## PRIVATE DINING MENUS

Spicy Edamame vg £4.50

Wild Mushroom and Truffle Rice Balls v £6.75  
Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

### MENU E

£95

#### STARTERS

Bang Bang  
Chicken Salad  
Peanut Butter, Sesame  
and Chilli Sauce

Buffalo Mozzarella v  
Clementines, Roasted Walnuts,  
Orange Dressing and Tarragon

Seared Scallops  
Potato Mouseline,  
Mushroom Caramel, Girolles  
and Carta di Musica

#### MAINS

Linguine with Lobster  
Blistered Datterini Tomatoes,  
Chilli and Garlic

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

Beef Medallions  
Medallions of Beef Fillet,  
Creamed Spinach and  
Braised Beef Ravioli

Includes Green Beans & Almonds and Herb Green Salad with Avocado, for the table

#### DESSERTS

Orbit  
Dark Chocolate Mousse,  
Salted Caramel Ice Cream,  
Milk Foam, Honeycomb,  
Popping Candy

Selection of  
Traditional Ice Creams  
& Sorbets

Chocolate Bubbles  
Valrhona Guanaja Dark Chocolate,  
Dark Chocolate Mousse,  
Chocolate Brownie,  
Vanilla Ice Cream, Chocolate Pearls

Selection of Teas, Infusions and Coffee

Cep Infused Chocolate Truffles £4.50

Selection of Three Cheeses £10.95

Melusine Goat's Cheese, Bleu D' Auvergne, Oglesfield Cheddar, Rutland Red,  
Camembert Le Fin Normand, Pear and Ginger Chutney, Rye Crispbreads

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## COCKTAILS

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Bellini £10.50

The Venetian Classic - Jeio Prosecco, Peach Purée

Freya £9.75

The Norse Goddess of Love presents a delectable blend of Beefeater Pink Gin, Home Made Pandan Cordial, Strawberry Purée & Lemon Juice

Passion Of Eros £10.25

Skyy Passion Fruit Vodka, Cointreau, cranberry juice, passion fruit & lime

Margarita of Athena £10.75

Patron Silver Tequila, Apricot and Jasmine infused Manzanilla Sherry, Lime, Grapefruit Bitters and Jasmine Syrup

The Bounty Of Ceres £10.50

Jameson Caskmates IPA finished Irish Whiskey shaken with a malt syrup, lemon & grapefruit juice

The Queen of Time £13.50

Veuve Clicquot Yellow Label Champagne, Lanique Spirit Of Rose Liqueur, Crème de Cassis & Lemon Juice

XO Espresso Martini £10.50

Grey Goose Vanilla Vodka, Patron XO Café, Sugar and freshly pulled Espresso

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GIN & TONICS

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Elderflower & Juniper G&T £9.75  
Plymouth Gin, Fever-Tree Elderflower Tonic, Citrus,  
St. Germain Elderflower Mist

Pink Grapefruit G&T £11.50  
Malfy Rosa Italian Grapefruit Gin, Fever-Tree Mediterranean Tonic  
with Dehydrated Grapefruit and Lemon Thyme

Strawberries & Cream G&T £11.75  
Dockyard Strawberry Gin with Vanilla,  
Fever-Tree Elderflower Tonic and Fresh Strawberries

Rhubarb, Raspberry & Ginger G&T £11.50  
Slingsby Rhubarb Gin, Chambord & Fever-Tree Ginger Ale

Pillars Of Hercules G&T £11.75  
Four Pillars Bloody Shiraz Gin, Fever-Tree Bitter Lemon Tonic  
with Fresh Rosemary

Normandy Spritz £9.75  
30&40 Double Jus Apple Cider Liqueur, Fever-Tree Indian Tonic & Prosecco

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JUICES, COOLERS &  
NON-ALCOHOLIC COCKTAILS  
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Choice of a selection of juices £4.25

Detox Smoothie £4.50

Avocado, Mint, Spinach, Apple, Parsley

Mixed Berry Smoothie £4.75

Raspberry, Strawberry, Blueberry, Banana, Coconut Milk

Immunity Smoothie £4.95

Apple, Banana, Avocado, Lemon, Ginger, Turmeric,  
Echinacea, Black Pepper, Cayenne Pepper

Virgin Mary £4.50

Served long in a Pepper-rimmed glass and  
finished with Rosemary, Cherry Tomato and Olive

Strawberry Kisses £5.75

Strawberry-based cocktail with Strawberry Purée,  
Pineapple, Cranberry, Fresh Lemon and Orgeat Syrup

Homemade

Yuzu Lemonade £5.75

Yuzu Juice, Soda, Sugar & an Elderflower Mist

Virgin Spritz £6

Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water,  
with Nocellara Olives and Fresh Orange

Miss Candy £6

Seedlip Spice 94, Cranberry Juice, Lime,  
Hibiscus and Strawberry with a Candy Floss Treat

Spiced Beet Blend £4.50

Beetroot, Apple, Lemon, Ginger

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## WINE

### WINE - SPARKLING

	Bottle
Prosecco, Bisol, Jeio, NV, Valdobbiadene, Italy	£39
Graham Beck, Brut, NV, Robertson, South Africa	£43
Corpinnat, Llopart, Brut Reserva, 2018, Catalonia, Spain	£45
Bottega Gold, Prosecco Brut, NV, Veneto, Italy	£55
Ferrari Blanc de Blancs, Maximum Brut, NV, Trento, Italy	£60
Della-Vite Superiore Prosecco DOCG NV, Veneto, Italy	£75
Ridgeview Bloomsbury Brut, NV, Sussex, England	£78
Veuve Clicquot Yellow Label, NV, Champagne, France	£85
Nyetimber, Classic Cuvee, NV, Sussex, England	£86
Ruinart, R de Ruinart, Brut, NV, Champagne, France	£90
Bruno Paillard Premiere Cuvee, NV, Champagne, France	£95
Ruinart Blanc de Blancs, NV, Champagne, France	£120
Perrier-Jouet, Blanc de Blancs, NV, Champagne, France	£135
Perrier-Jouet, Belle Epoque, 2012, Champagne, France	£170
Veuve Clicquot, La Grande Dame, 2008, Champagne, France	£190
Dom Perignon, 2010, Champagne, France	£210
Krug, Grande Cuvee, NV, Champagne, France	£220
Nyetimber, 1086 Prestige Cuvee, 2010, Sussex, England	£280
Pol Roger, Cuvee Sir Winston Churchill, 2008, Champagne, France	£395
Dom Perignon, Plenitude Deuxieme P2, 2002, Champagne, France	£925

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WINE


ROSÉ SPARKLING

	Bottle
Graham Beck Brut Rosé, NV, Robertson, South Africa	£43
Corpinnat, Llopart, Brut Rosé, 2018, Catalonia, Spain	£45
Veuve Clicquot Rosé, NV, Champagne, France	£97
Ruinart, R de Ruinart Rosé, NV, Champagne, France	£110
Laurent-Perrier, Cuvee Rosé Brut, NV, Champagne, France	£115
Perrier-Jouet Blason Rosé, NV, Champagne, France	£135
Dom Perignon, Rosé, Champagne, 2006, France	£250

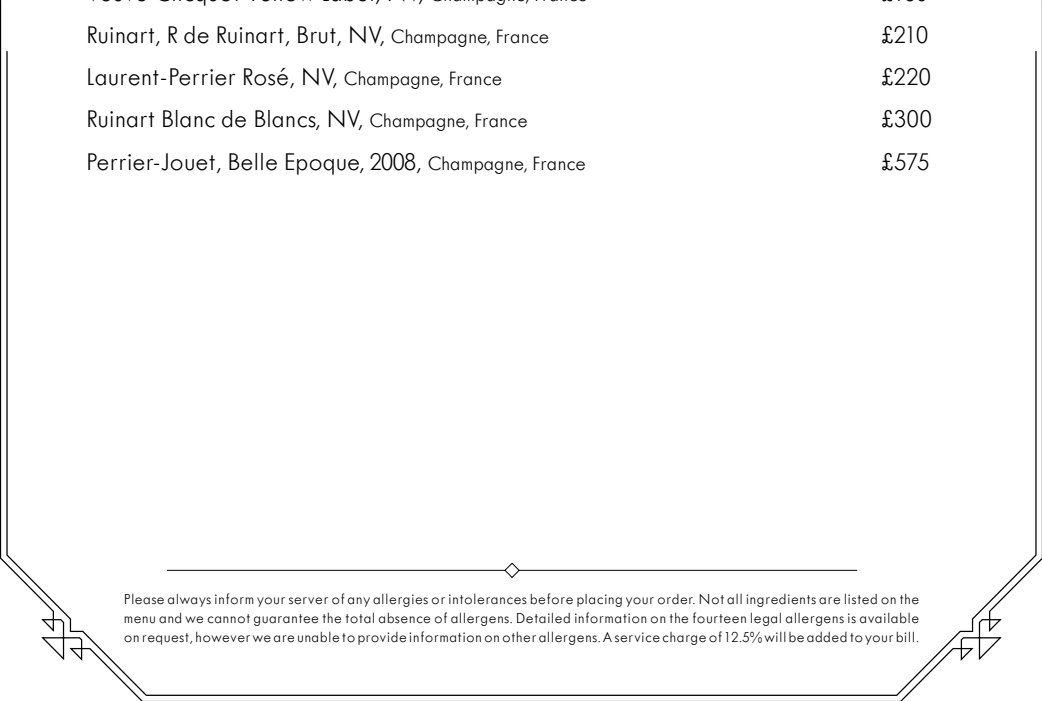


CHAMPAGNE MAGNUMS

	Bottle
Veuve Clicquot Yellow Label, NV, Champagne, France	£160
Ruinart, R de Ruinart, Brut, NV, Champagne, France	£210
Laurent-Perrier Rosé, NV, Champagne, France	£220
Ruinart Blanc de Blancs, NV, Champagne, France	£300
Perrier-Jouet, Belle Époque, 2008, Champagne, France	£575



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## WINE

WHITE	Bottle
Cotes du Rhone Blanc, Paul Jaboulet Aine, Secret de Famille, 2019, Rhone, France	£32
Pinot Bianco Rubicone, Dogheria, Poderi dal Nespoli, 2018, Emilia-Romagna, Italy	£33
Verdicchio dei Castelli di Jesi Classico Superiore, Marotti Campi, Luzano, 2020, Marche, Italy	£34
Grauer Burgunder, Peth-Wetz Estate, 2019, Rheinhessen, Germany	£35
Verdejo, Bodega Protos, 2019, Rueda, Spain	£36
Viognier, Sauvignon Blanc, St Cosme, Little James Basket Press, 2020, Rhone, France	£38
Sauvignon Blanc, Craggy Range, 2019, Marlborough, New Zealand	£41
White Cabernet, Chateau Changyu Moser XV, 2018, Ningxia, China	£43
Pecorino, Luigi Valori, 2020, Abruzzo, Italy	£44
Albariño, Bodegas Castro Martin, A20, 2019, Rias Baixas, Spain	£45
Gavi del Comune di Gavi, Morgassi Superiore, Tuffo, 2018, Piedmont, Italy	£52
Macon, Chateau London, Domaine Fichet, 2017, Burgundy, France	£53
Chardonnay, Yering Station Village, 2018, Yarra Valley, Australia	£55
Assyrtiko, Klima Klima, Halkidiki, 2020, Santorini, Greece	£57
Riesling, Millton, Opou, 2020, Gisborne, New Zealand	£60
Furmint, Royal Tokaji, 2018, Mezes Maly, Hungary	£61
Sancerre, Les Chailloux, Domaine Fouassier, 2018, Sancerre, France	£67
Chablis, Domaine Jean Defaix, 2019, Burgundy, France	£68
Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche, 2018, Rhone, France	£73
Chardonnay, Creation, Reserve, Walker Bay, 2018, Western Cape, South Africa	£80
Meursault, Domaine Vincent Latour, 2018, Burgundy, France	£95
Condrieu, Chateau Saint Cosme, 2018, Rhone, France	£110
Chassagne-Montrachet 1er Cru, Domaine Roux, Macherelles, 2018, Burgundy, France	£150

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WINE

RED	Bottle
Cabernet Sauvignon, Valdivieso, 2019, Central Valley, Chile	£30
Brouilly, Selection du Baron de la Vauxonne, 2020, Beaujolais, France	£34
Shiraz, Mourvedre, Journey's End, Huntsman, 2018, Western Cape, South Africa	£36
Cotes du Rhone Rouge, Paul Jaboulet Aine, Secret de Famille, 2018, Rhone, France	£37
Cabernet Sauvignon, Chateau Changyu Moser XV, 2017, Ningxia, China	£38
Primitivo Salento, Li Veli, Orion, 2019, Puglia, Italy	£39
Malbec, La Posta, Pizzella, 2018, Mendoza, Argentina	£44
Pinot Noir, Spy Valley, 2019, Marlborough, New Zealand	£46
Rosso di Montepulciano, Boscarelli, Prugnolo, 2019, Tuscany, Italy	£48
Etna Rosso, Tornatore, 2018, Sicily, Italy	£49
Valpolicella Ripasso Superiore Classico, La Dama, 2017, Veneto, Italy	£52
Le Sghere di Frassinello, Rocca Di Frassinello, 2017, Tuscany, Italy	£57
Blaufrankisch, Nittnaus Kalk & Schiefer, 2017, Burgenland, Austria	£58
Pinot Noir, Josef Chromy, 2018, Tasmania, Australia	£62
Barbera d'Alba, Vietti, Tre Vigne, 2019, Piedmont, Italy	£66
Corte B, Vistalba, Luján de Cuyo, 2017, Mendoza, Argentina	£70
Cabernet Sauvignon, Truchard, 2017, California, USA	£75
Chianti Riserva, Castellare di Castellina, 2018, Tuscany, Italy	£80
Nuits-Saint-Georges, Domaine Jean Chauvenet, 2018, Burgundy, France	£97
Chateaufneuf-du-Pape, Domaine Grand Veneur, 2019, Rhone, France	£100
Brunello di Montalcino, Talenti, 2016, Tuscany, Italy	£110
Chassagne-Montrachet Rouge, Domaine Marc Morey, 2017, Burgundy, France	£120
Chateaufneuf-du-Pape, Beaucastel, 2009, Rhone, France	£180
Vosne Romanee, Domaine Roux, 2017, Burgundy, France	£185
Chateau La Lagune, 3ème Cru Classe, Haut Medoc, 2011, Bordeaux, France	£200
Cabernet Sauvignon, Robert Mondavi, Oakville, 2018, Napa Valley, USA	£220
Barolo, Vietti, Ravera, 2012, Piedmont, Italy	£360

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## WINE

### ORANGE

Bacchus, Litmus, 2020, Surrey, England

Manzoni Bianco, Alois Lageder, Forra, 2019, Trentino Alto Adige, Italy

Bottle

£40

£55



### ROSÉ

Sangiovese Rosé Rubicone, Filarino, 2020, Emilia-Romagna, Italy

Lady A, Chateau La Coste, 2020, Vin de Pays de Mediterranee, France

Chateau Leoube, Love by Leoube, 2020, Provence, France

Provence Rosé, Chateau d'Esclans, Whispering Angel, 2020, Cotes de Provence, France

Provence Rosé Ultimate Provence, AOP, 2020, Cotes de Provence, France

Bottle


£32

£49

£56

£57

£59



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A service charge of 12.5% will be added to your bill.

## BEERS & CIDER

		ABV	330ml
Peroni Nastro Azzurro, Vigevano, Italy	Premium, clear, golden lager	5.1%	£5.50
Paolozzi Helles Lager, Edinburgh, Scotland	Full and beautifully balanced	5.2%	£5.75
BrewDog Punk IPA, Aberdeenshire, Scotland	Modern classic Indian pale ale	5.6%	£5.75
Harviestoun Bitter & Twisted, Golden Ale, Alva, Scotland	Zesty and aromatic with a citrus finish	4.4%	£5.75
Harviestoun Old Engine Oil, Alva, Scotland	Rich, chocolatey and viscous	6%	£6
Lucky Saint, Germany	Made by master Bavarian brewers this beer manages to retain good body and flavour by being unfiltered.	0.5%	£4.50
Sassy Cidre, Normandy, France	Fermented from 100% pressed cider apples. Well balanced and refined Cidre of Normandy	5.2%	£6
Sassy Poire Cidre, Normandy, France	Light in alcohol and body and full of fresh pear flavours	2.5%	£5.75

## SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero	£3.95
Fever-Tree Tonics	£3.95
Fever-Tree Italian Blood Orange Soda, Ginger Beer, Ginger Ale, Lemonade	£3.95
Acqua Panna Still Mineral Water 750ml	£4.50
San Pellegrino Sparkling Mineral Water 750ml	£4.50

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CONTACT US

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