

**DINNER MENU**  
SERVED DAILY



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**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**  
Skeyy Passion Fruit Vodka,  
Cointreau, cranberry juice,  
passion fruit & lime  
£10.25

**Glass of  
Champagne**  
£14.50

**Fire Roast Peanuts  
and Cashews v**  
£3.75

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

**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

Seared Scallops, Potato Mousseline, Mushroom Caramel,  
Girrolles and Carta di Musica £13.50

Popcorn Shrimp, Creamy Spicy Sauce £9.95

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

**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

**Smoked Salmon Tacos,  
Cucumber, Cream Cheese,  
Chives and Caviar**  
£7.95

**Oyster and Champagne**  
One N°2 Rock Oyster, Mignonette Sauce  
Two Ways, Yuzu Pearls and a Glass  
of Champagne  
£16.50

**STARTER OR MAIN**

**Bang Bang Chicken Salad**  
Peanut Butter, Sesame and Chilli Sauce  
£9.95 / £17.50

**Pumpkin and Sage Tortelloni v**  
Artichoke Purée, Crispy Artichokes, Pine Nuts,  
Rocket and Herb Dressing  
£9.95 / £17.50

**Roasted Butternut and Endive Salad vg**  
Houmous, Sesame, Chickpeas and Coriander  
£7.95 / £13.95

**MAINS**

**Sole Goujons £16.95**  
Minted Peas, Tartare Sauce and Fries

**Chicken Milanese £18.95**  
Brioche-crumbed Chicken Breast with Clementines,  
Mooli, Rocket and Pecan Dressing

**Wild Mushroom, Truffle, Broccoli vg £15.95**  
and Hazelnut Rice Bowl with Edamame

**Miso Aubergine vg £15.95**  
Red Tapenade, Cracked Durum Wheat,  
Cauliflower Couscous, Raisins, Flaked Almonds,  
Coconut Yoghurt and Rocket

**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

**Malaysian Prawn Curry £18.95**  
Coconut-based Malaysian Curry Sauce,  
Pak Choi, Mangetout and Jasmine Rice

**Duo of Lamb £25.95**  
Cutlets and Braised Shoulder, Mashed Potato,  
Winter Vegetables and Red Wine Sauce

**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

**Hamburger £15.95**  
Club Sauce and Dill Pickles served on a Potato Bun with Fries  
Add Mature Cheddar £1.75 | Add Crispy Bacon £2

**Rib Eye Steak 12oz/340g £33.95**  
English, Dry-Aged on the Bone

**Beef Medallions £31.95**  
Medallions of Beef Fillet, Creamed Spinach  
and Braised Beef Ravioli

**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

**Wild Rocket £4.50**  
and Parmesan

**Green Beans vg £4.25**  
with Almonds

**Sprouting Broccoli vg £4.75**  
with Lemon and Olive Oil

**Fries vg £4.75**

**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 £4.25**  
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