

ALL DAY MENU
SERVED DAILY

- Wild Mushroom and Truffle Rice Balls v £6.95
- Salt-crusted Sourdough Bread v £4.50
- Zucchini Fritti v £6.50
- Spicy Edamame vg £4.75



BRASSERIE OF LIGHT

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

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, 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, Pickled Mooli and Sesame £10.95

- Seared Scallops, Pea Purée, Broad Beans, Lemon Zest, Sea Cress £14.50
- Oak Smoked Salmon with Rye Bread £10.95
- Beetroot Carpaccio, Cabernet Sauvignon Dressing, Horseradish Sauce, Blackberries and Hazelnuts vg £8.95
- Buffalo Mozzarella, Poached Rhubarb, Pistachio, Balsamic Flakes and Nasturtium Leaves v £9.95

- Oysters, Six N°2 Rock Oysters served with Mignonette Sauce, Yuzu Pearls £22.95
- Dressed White and Brown Crab Meat, Diced Avocado, Baby Gem, Grated Egg, Granary Toast £15.95
- Crispy Duck Maki Roll, Cucumber, Quinoa, Masago, Hoi Sin Sauce and Mizuna £10.95
- Venison Tartare, Pickled Beetroot, Hazelnut Mayonnaise and Granary Toast £12.95

EGGS & SALADS

- Eggs Royale with Smoked Salmon and Chips £14.95
- Green Asparagus, Poached Hen's Egg, Ponzu Hollandaise and Toasted Almonds v £9.75 / £16.95

- Poached Eggs and Crushed Avocado Dark Caraway Toast, Pomegranate, Sesame and Toasted Seeds v £11.95
- Truffle Chicken with Poached Eggs, Hollandaise, Toasted Muffins and Chips £14.50

- Eggs Benedict with Pulled Honey Roast Ham and Chips £13.95
- Garden Pea Ravioli, Baby Courgette Shavings, Crispy Shallots, Pea Shoots, White Wine Sauce vg £9.95 / £17.50

MAINS

- Sole Goujons £16.95
Minted Peas, Tartare Sauce and Fries
- Halloumi Open Sandwich v £12.95
Grilled Halloumi, Avocado, Black Olives, Red Pepper, Tomato and Yuzu Mayonnaise
- Chicken Milanese £18.95
Crispy Chicken Breast, Truffle Cream Sauce, Herb Salad, Radish and Mint
- Linguine with Courgette vg £14.95
Crumbled Greek White "Cheese", Rocket, Pine Nuts and Rustic Tomato Sauce
- Whole Turbot £33.50
Pan-Fried Whole Turbot, Capers, Lemon, Parsley and Brown Butter
- Linguine with Lobster £32.95
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
- Peruvian Half Chicken £18.95
Glazed Chicken with Peruvian Spices, Avocado, Padrón Peppers and Jalapeño Sauce
- Miso Black Cod £31.95
Pickled Fennel and Miso Sauce
- Duo of Lamb £26.95
Cutlets and Braised Shoulder, Mashed Potato, Baby Carrots, Radish 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
- Sirloin Steak 8oz/227g £26.95
21 day Himalayan Salt Wall dry-aged
- Rib Eye Steak 12oz/340g £34.95
English, Dry-Aged on the Bone
- Roast Fillet of Pollock £17.95
Creamed Potatoes, Leeks, Herb Crust, Champagne and Chive Velouté
- Sauces £3.50
Béarnaise Sauce | Green Peppercorn Sauce
Red Wine and Rosemary Sauce | Hollandaise Sauce

SIDES

- Green Herb Salad vg £4.50
with Avocado
- Asparagus vg £5.95
Edamame and Mangetout
- Wild Rocket £4.50
and Parmesan

- Sprouting Broccoli vg £4.95
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 £4.50
and Basil Salad

PRISM OF LIGHT AFTERNOON TEA

£35 per person for two or more | 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



For allergen info please scan QR code

PLEASE ASK TO SEE OUR DESSERT MENU

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



v - vegetarian vg - vegan

information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.