

**DINNER MENU**  
SERVED DAILY



For allergen info please scan QR code

**BRASSERIE OF LIGHT**

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

STARTERS

Tomato Soup, Greek-style "Cheese", Pine Nuts,  
Basil and Olive Focaccia Crouton vg £7.50

Avocado and Sesame Fried Chicken with Coriander, Green Tea  
and Chia Seed, Jalapeño Dip £9.25

Seared Scallops, Potato Mousseline, Mango and Chilli Salsa,  
Ceylon Curry Foam £14.95

Popcorn Shrimp, Creamy Spicy Sauce, Pickled Mooli and Sesame £10.95

Oak Smoked Salmon with Rye Bread £11.95

Beetroot Salad, Beetroot Houmous, Sesame, Greek-style "Cheese",  
Walnuts and Olive Croutons vg £8.95

Buffalo Mozzarella, Heritage Tomatoes, Toasted Pine Nuts,  
Balsamic Glaze, Red Pesto and Baby Basil v £9.95

Oysters, Six N°2 Rock Oysters served with Mignonette Sauce, Yuzu Pearls £23.95

Dressed White and Brown Crab Meat, Diced Avocado,  
Baby Gem, Grated Egg, Granary Toast £16.95

Chicken Dumplings, Truffle and Citrus Ponzu £9.95

Wild Mushroom and  
Truffle Rice Balls v  
£6.95

Salt-crusted  
Sourdough Bread v  
£4.95

Zucchini Fritti v  
£6.50

Spicy Edamame vg  
£4.75

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

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

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

STARTER OR MAIN

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

Baby Gem, Apple and Grape Salad v  
Garlic and Thyme Soya, Herb Dressing,  
Pine Nuts, Pangrattato  
£8.50 / £14.95

Green Asparagus, Poached Hen's Egg v  
Truffle Hollandaise and Toasted Almonds  
£9.95 / £16.95

MAINS

Sole Goujons £16.95  
Minted Peas, Tartare Sauce and Fries

Chicken Milanese £18.95  
Crispy Chicken Breast, Truffle Cream Sauce,  
Herb Salad, Radish and Mint

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

Linguine with Courgette vg £16.50  
Crumbled Greek White "Cheese", Rocket,  
Pine Nuts and Rustic Tomato Sauce

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

Linguine with Lobster £32.95  
Blistered Datterini Tomatoes, Chilli and Garlic

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

Spring Lamb £26.95  
Cutlets and Braised Shoulder, Crushed Pea  
and Herb Purée, Asparagus, Baby Courgette,  
Sun-blush Tomatoes, Red Wine and Olive Sauce

Grilled Sea Bass Fillet £25.95  
Smoked Aubergine, Tomato Pesto and a Tomato,  
Olive, Shallot and Coriander Dressing

Hamburger £15.95  
Club Sauce and Dill Pickles served on a Potato Bun with Fries  
Add Mature Cheddar £1.95 | Add Crispy Bacon £2.75

Rib Eye Steak 12oz/340g £34.95  
English, Dry-Aged on the Bone

Plant-based Burger vg £15.50  
Lettuce, Tomato, Red Onion, Vegan "Cheese",  
Chips, Pickles and Sauce

Sirloin Steak 8oz/227g £27.95  
21 day Himalayan Salt Wall dry-aged

Roast Salmon Fillet £18.50  
Asparagus Spears, Crushed Pea and Herb Sauce,  
Green Pesto, Mixed Herbs

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

Asparagus vg £5.95  
Edamame and Mangetout

Sprouting Broccoli vg £4.95  
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  
with Coconut and Coriander

Heritage Tomato vg £4.50  
and Lovage Salad

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 discretionary optional service charge of 12.5% will be added to your bill.

v - vegetarian vg - vegan