

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 Puree, Cranberry
Bitters and a dash of Absinthe
£10.50

Passion Of Eros
Skyy Passion Fruit Vodka,
Cointreau, cranberry juice,
passion fruit & lime
£9.75

Glass of
Champagne
£13.95

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

STARTERS

White Onion Soup, Caramelised Onion, Charred Onion Petals,
Focaccia Crouton and Chervil v £6.95

Avocado and Sesame Fried Chicken with Coriander, Green Tea
and Chia Seed, Jalapeño Dip £8.50

Caramelised Sea Scallops, Cauliflower,
Keralan Curry Sauce, Chillies and Coriander £13.50

Popcorn Shrimp, Creamy Spicy Sauce £9.50

Oak Smoked Salmon with Rye Bread £10.50

Raw and Pickled Vegetable Rice Paper Rolls, Peanut Sauce vg £8.50

Buffalo Mozzarella, Clementines, Roasted Walnuts,
Orange Dressing and Tarragon v £9.95

Tuna Carpaccio, Mooli, Spiced Avocado Purée,
Sesame Seeds and Citrus Ponzu £10.95

King Crab with Avocado and Watermelon £17.95

Crispy Duck Maki Roll, Cucumber, Quinoa, Masago,
Hoi Sin Sauce and Mizuna £10.95

Fire Roast Peanuts
and Cashews v
£3.50

Wild Mushroom and
Truffle Rice Balls v
£6.75

Salt-crusted
Sourdough Bread v
£4.50

Zucchini Fritti v
£5.95

Spicy Edamame vg
£4.50

Tuna Tacos, Watermelon,
Pickled Radish, Sesame
and Truffle
£6.95

STARTER OR MAIN

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

Endive Salad vg
Avocado Houmous, Shaved Beetroot,
Courgette, Toasted Seeds and Sesame
£7.95 / £13.95

Pumpkin Ravioli v
Cheese Foam, Sweet Potato and Sage Crisp
£9.75 / £16.95

Sole Goujons £16.95
Minted Peas, Tartare Sauce and Fries

Chicken Milanese £17.50
Brioche-crumbed Chicken Breast with San Marzanino
Tomatoes, Capers, Rocket, Parmesan and Pesto

Saffron Risotto v £16.50
Wild Mushroom, Baby Courgette and Cheese Foam

Roasted Half Chicken £18.95
Truffled Mash Potato, Grated Black Truffle,
Mushroom Sauce and Nasturtium

Wild Mushroom, Truffle, Broccoli vg £14.95
and Hazelnut Rice Bowl with Edamame

Miso Aubergine vg £14.95
Red Tapenade, Cracked Durum Wheat, Cauliflower Couscous,
Raisins, Flaked Almonds, Coconut Yoghurt and Rocket

MAINS

Fish Pie £23.95
Lobster, Salmon, Scallop, Prawn with Creamed Potato
and Lobster Velouté

Aromatic Duck Curry £17.95
Coconut-based Massaman Sauce with Chilli,
Choy Sum, Sweet Potato and Jasmine Rice

Miso Black Cod £29.95
Pickled Fennel and Miso Sauce

Lamb Rump £21.95
Caponatta, Rustic Tomato, Pine Nuts
and Red Wine Jus

Linguine with Lobster £29.75
Blistered Datterini Tomatoes, Chilli and Garlic

Hamburger £15.50
Club Sauce and Dill Pickles served on a Potato Bun with Fries
Add Mature Cheddar £1.75 | Add Crispy Bacon £2

Fillet Steak 7oz/198g £29.50
English, Grass-fed, Centre Cut

Rib Eye Steak 12oz/340g £32.50
English, Dry Aged on the Bone

Sirloin 8oz £26.00
Crispy Shallots, Sesame and Soya Sauce

Sauces £2.95
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 £3.95
with Almonds

Sprouting Broccoli vg £4.50
with Lemon and Olive Oil

Fries vg £4.50

Sweet Potato Fries vg £5.50
with Fresh Chilli

Onion Rings £4.95
Grated Parmesan and Parsley

Truffled Mashed Potato v £4.95

Steamed Rice vg £3.95
Coconut and Coriander

Tomato vg £3.95
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



v - vegetarian vg - vegan

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.