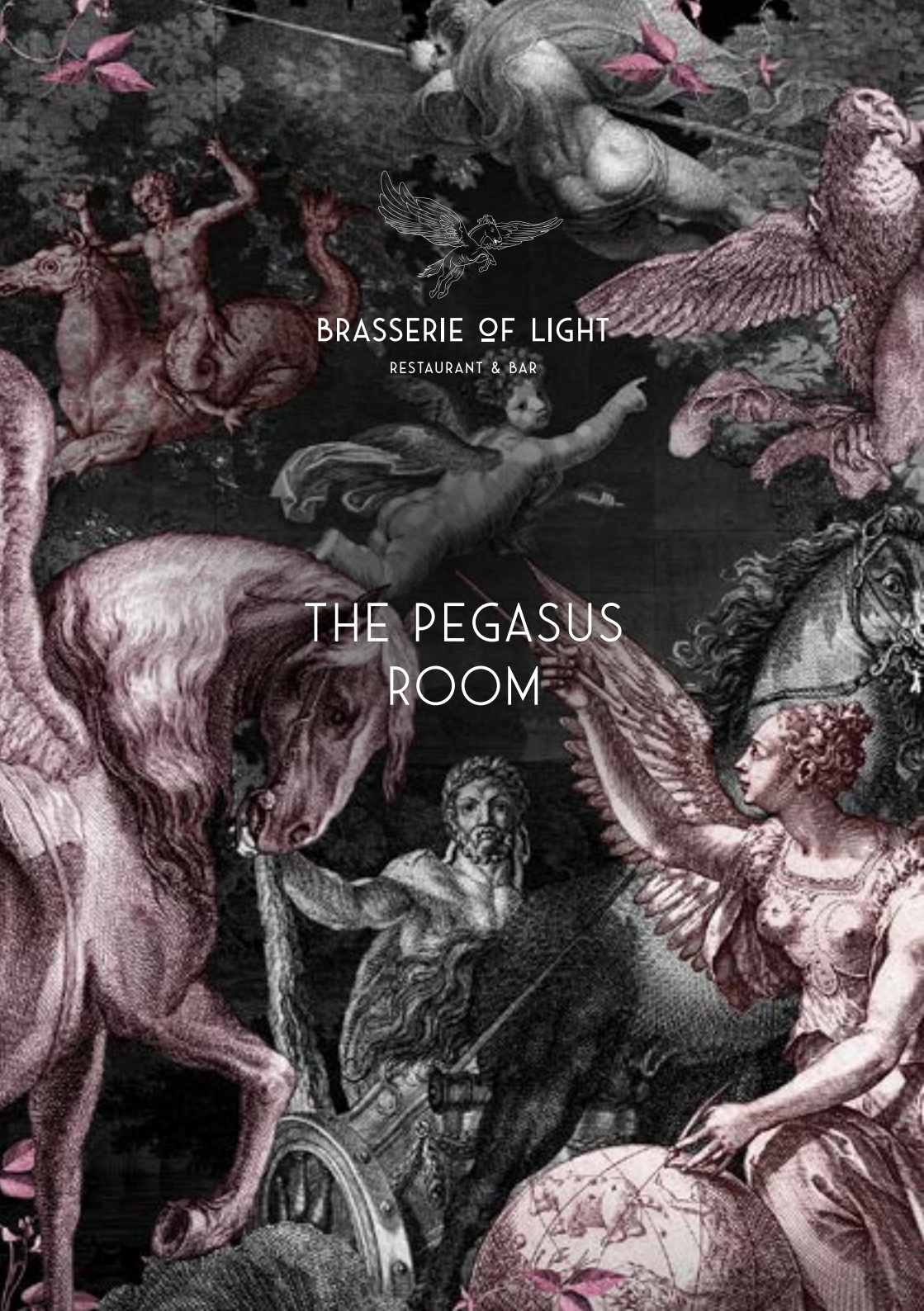




BRASSERIE OF LIGHT

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

Buckwheat and Quinoa 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

Buckwheat and Quinoa 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

Buckwheat and Quinoa Granola vg
With Coconut "Yoghurt" and berries

Full English Breakfast

Cumberland Sausage, Smoked Streaky Bacon, Fried Eggs, Black Pudding,
Roast Plum Tomatoes, Flat Mushrooms, Baked Beans
with a choice of White, Granary or Non-gluten 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

◆

SAVOURY CANAPÉS

£2.50

Smoked Salmon Blini, Cream Cheese

Vegetable Rice Paper Roll, Peanut Sauce vg

Crispy Duck Sushi Roll, Hoi Sin Sauce

Shaved Root Vegetable Skewer vg

Beef Tartar Cornet

Popcorn Shrimp, Spiced Sauce

Truffle Arancini, Wild Mushroom Mayonnaise v

Tuna Tacos, Watermelon, Pickled Radish, Sesame
Avocado and Sesame Chicken Nugget, Jalapeño

Miso Aubergine Red Tapenade v

◆

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

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

MAINS

Sole Goujons
Minted Peas, Tartare
Sauce & Fries

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

Saffron Risotto v
Wild Mushroom, Baby Courgette
and Cheese Foam

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

DESSERTS

Golden Apple
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, Fourme D'Ambert, Pitchfork Mature Cheddar, Quicke's Devonshire 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

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

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

Pumpkin Ravioli v
Cheese Foam, Sweet Potato
and Sage Crisp

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, Fourme D'Ambert, Pitchfork Mature Cheddar, Quicke's Devonshire 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 C

£78

STARTERS

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

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

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

MAINS

Miso Black Cod
Pickled Fennel and Miso Sauce

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

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, Fourme D'Ambert, Pitchfork Mature Cheddar, Quicke's Devonshire 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

£95

STARTERS

Pumpkin Ravioli v
Cheese Foam, Sweet Potato
and Sage Crisp

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

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

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

7oz Fillet Steak & Fries
Béarnaise Sauce & Watercress

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, Fourme D'Ambert, Pitchfork Mature Cheddar, Quicke's Devonshire 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 Puree & Lemon Juice

Passion Of Eros £9.75

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

Margarita of Athena £10.50

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

The Bounty Of Ceres £10.00

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

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, 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
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	£128
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, 2017, 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

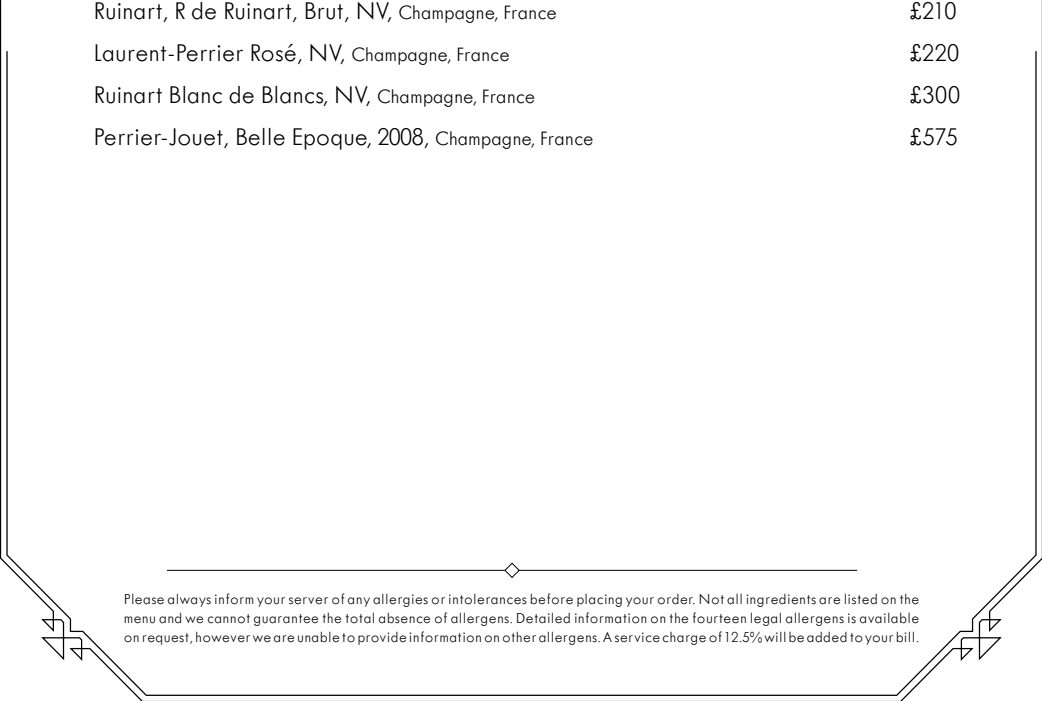


CHAMPAGNE MAGNUMS

	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 Epoque, 2008, Champagne, France	£575



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WINE

WHITE	Bottle
Cotes du Rhone Blanc, Paul Jaboulet Aine, Secret de Famille, 2018, 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, 2018, Marche, Italy	£34
Grauburgunder, Peth-Wetz Estate, 2019, Rheinhessen, Germany	£35
Verdejo, Bodega Protos, 2019, Rueda, Spain	£36
Viognier, Sauvignon Blanc, St Cosme, Little James Basket Press, 2019, Rhone, France	£38
Sauvignon Blanc, Huia, 2018, Marlborough, New Zealand	£41
White Cabernet, Chateau Changyu Moser XV, 2018, Ningxia, China	£43
Pecorino, Luigi Valori, 2018, Abruzzo, Italy	£44
Albariño, Bodegas Castro Martin, A20, 2018, 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
Riesling, Josef Chromy, Delikat SGR, 2018, Tasmania, Australia	£56
Assyrtiko, Santo, Santorini, 2018, Santorini, Greece	£57
Sancerre, Les Chailloux, Domaine Fouassier, 2018, Sancerre, France	£67
Chablis, Domaine Jean Defaix, 2018, 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, 2016, Burgundy, France	£150

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WINE

RED	Bottle
Cabernet Sauvignon, Valdivieso, 2018, Central Valley, Chile	£30
Brouilly, Selection du Baron de la Vauxonne, 2018, Beaujolais, France	£34
Shiraz, Mourvedre, Journey's End, Huntsman, 2017, 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, 2018, Puglia, Italy	£39
Malbec, La Posta, Pizzella, 2017, Mendoza, Argentina	£44
Pinot Noir, Spy Valley, 2017, Marlborough, New Zealand	£46
Rosso di Montepulciano, Boscarelli, Prugnolo, 2018, Tuscany, Italy	£48
Mencia, Pago de Valdoneje, Finca el Valao, 2017, Castilla y Leon, Spain	£49
Valpolicella Ripasso Superiore Classico, La Dama, 2017, Veneto, Italy	£52
Le Sghere di Frassinello, Rocca Di Frassinello, 2016, 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, 2018, 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, 2017, Tuscany, Italy	£80
Nuits-Saint-Georges, Domaine Jean Chauvenet, 2017, Burgundy, France	£97
Chateauneuf-du-Pape, Domaine Grand Veneur, 2018, Rhone, France	£100
Brunello di Montalcino, Talenti, 2015, Tuscany, Italy	£110
Chassagne-Montrachet Rouge, Domaine Marc Morey, 2017, Burgundy, France	£120
Chateauneuf-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, 2017, Napa Valley, USA	£220
Barolo, Vietti, Ravera, 2014, Piedmont, Italy	£360

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WINE

ORANGE

Bacchus, Litmus, 2019, Surrey, England

Manzoni Bianco, Alois Lageder, Forra, 2018, Trentino Alto Adige, Italy

Savagnin, Domaine de la Pinte, Sav'Or, 2017, Jura, France

Bottle

£40

£50

£65



ROSÉ

Sangiovese Rosé Rubicone, Filarino, 2019, Emilia-Romagna, Italy

Lady A, Chateau La Coste, 2019, Vin de Pays de Mediterranee, France

Chateau Leoube, Love by Leoube, 2019, Provence, France

Provence Rosé, Chateau d'Esclans, Whispering Angel, 2019,
Cotes de Provence, France

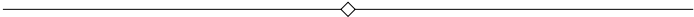
Bottle

£32

£51

£56

£57



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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
BrewDog Nanny State, Aberdeenshire, Scotland	Virtually no alcohol. Hoppy	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
London Essence Rhubarb & Cardamom Soda	£3.95
London Essence Jasmine & White Peach Soda	£3.95
Acqua Panna Still Mineral Water 750ml	£4.50
San Pellegrino Sparkling Mineral Water 750ml	£4.50

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.

CONTACT US

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