

BRASSERIE OF LIGHT

DESSERTS

Butterfly flutterby 8.50
Iced Passion Fruit Parfait,
Pistachio Meringue, Vanilla Cream

Pegasus Pie 8.50
Yuzu Coconut Cloud, Sesame Biscuit,
Charred Pineapple, Caramel

Fallen Fruit 7.95
Morello Cherry, Dark Chocolate,
Cherry Compote, Almond Biscotti

Chocolate bubbles 8.50
Valrhona Guanaja Dark Chocolate,
Dark Chocolate Mousse, Chocolate Brownie,
Milk Ice Cream, Chocolate Pearls

Golden Apple 7.95
Thin Apple Tart, Candied Pecans,
Cinnamon Streusel, Salted Caramel Ice Cream,
Toffee Sauce

Dessert Island 8.95
Exotic Fruits, Mochi Ice Cream, Mango,
Pineapple and Coconut Shot

Orbit 8.75
Dark Chocolate Mousse,
Hazelnut Praline Ice Cream, Milk Foam,
Honeycomb, Popping Candy

Ice Creams and Sorbets 5.25
Vanilla, Pistachio, Chocolate,
Blood Orange, Lemon, Yoghurt

Cheese 9.50
Cashel Blue, Quicks Mature Cheddar, Le Fin
Normandy, Pear and Ginger Chutney, Crispbreads

Chocolate Champagne Truffles 4.50

Plate of Cookies 4.50

ICE CREAM

Vanilla Bean, Dark Chocolate,
Salted Caramel, Dulce De Leche,
Malted Banana, Strawberries & Cream,
Yoghurt or Pistachio
5.25 per scoop

SORBETS

Amalfi Lemon, Mango,
Blood Orange, Coconut and Lime
5.25 per scoop

AFTERNOON TEA

SERVED DAILY

CREAM TEA 8.75

Freshly Baked Fruited Scones,
Cornish Clotted Cream and
Strawberry Preserve v
Includes a Choice of Teas, Infusions or Coffees

AFTERNOON TEA 35

SAVOURIES

Smoked Salmon on Pumpernickle
Lobster, Mango and Avocado Cocktail
Shredded Asian Vegetable
Rice Paper Rolls vg
Feta, Fennel and Red Pepper Puffs v

SWEET

Chocolate Bubble Shot v
Passion Fruit Butterfly Meringue v
Mini Pegasus Pie v
Golden Apple
Includes a Choice of Teas, Infusions or Coffees

CHAMPAGNE
AFTERNOON TEA 39.95

Afternoon Tea
with a Glass of Champagne
Includes a Choice of Teas, Infusions or Coffees

TRADITIONAL AFTERNOON TEA 35

SAVOURIES

Selection of Finger Sandwiches
Marinated Cucumber and Dill, White Bloomer
Ham and English Mustard Mayonnaise, Multi Seed
Smoked Salmon and Cream Cheese, Beetroot
Egg Mayonnaise and Watercress, Granary

WARM FRUIT SCONES

Cornish Clotted Cream and Strawberry Preserve

SWEET

Cherry Trifle with Crème Patissiere
Coconut and Passion Fruit
Cream Cake
Chocolate Layered Opera Cake
Raspberry Macaroon
Includes a Choice of Teas, Infusions or Coffees

PASTRIES, CAKES

& PANCAKES

Salted Caramel Brownie 3.95

Buttermilk Pancakes 8.95
with Crispy Bacon and Maple Syrup

Buttermilk Pancakes 9.50
with Fruit, Berries, Vanilla Ice Cream,
Whipped Cream and Maple Syrup

Two Warm Fruited Scones 5.95
with Cornish Clotted Cream and
Strawberry Preserve

Carrot Cake 4.25
with Cream Cheese Frosting and Walnuts

Coconut and Passion Fruit Cake 4.50

TEA

Breakfast Blend
Intense & Rich
3.75

Afternoon Tea Blend
Mellow, Elegant, Refreshing
3.75

Ceylon, Earl Grey, Darjeeling
3.75

Sencha, Jasmine Pearls
4.50

Fresh Mint, Camomile,
Peppermint, Verbena
3.50

Rosebud, Oolong
5.75

COFFEE

Pot of Coffee & Cream
3.75

Cappuccino, Latte, Americano,
Flat White, Espresso, Macchiato
3.25

Hot Chocolate
Milk, Mint or White
4.25

Iced Coffee
3.25

A discretionary optional service charge of 12.5% will be added to your bill. Please notify your waiter of any food allergies or intolerances when ordering.

v - vegetarian vg - vegan