



For allergen info please scan QR code

BRASSERIE OF LIGHT

DINNER MENU

SERVED DAILY

STARTERS

Imperial Caviar 30g £85
Blinis, Quail Eggs, Lemon, Sour Cream

Pea and Nettle Soup, Garden Peas, Vegan "Cheese", Sesame, Green Tea Powder and Mint vg £8.95

Sesame Fried Buttermilk Chicken with Coriander, Green Tea and Chia Seeds, Jalapeño Dip £9.95

Seared Scallops, Pea Purée, Broad Beans, Lemon and Sea Cress £15.95

Popcorn Shrimp, Creamy Spicy Sauce, Pickled Mooli and Sesame £11.50

Oak Smoked Salmon with Rye Bread £13.95

Steak Tartare, Mustard and Tabasco Sauce £12.95

Burrata, Garden Peas, Green Pesto, Aged Balsamic Reduction, Pine Nuts and Pea Shoots v £12.95

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

Dorset Crab, Dressed White and Brown Crab Meat, Diced Avocado, Baby Gem, Grated Egg and Granary Toast £17.95

Shaved Vegetable Salad, Endives, Avocado Hummus, Seed Mix & Mustard Dressing vg £9.50

Tuna Carpaccio, Citrus Ponzu Dressing and Wasabi Mayonnaise £14.95

Wild Mushroom and Truffle Rice Balls v £7.95

Salt-crusted Sourdough Bread v £5.95

Zucchini Fritti v £6.95

Spicy Edamame vg £5.50

Tuna Tacos Watermelon, Pickled Radish, Sesame and Truffle £9.95

STARTER OR MAIN

Bang Bang Chicken Salad
Crunchy Vegetables, Sesame, Peanut Butter and Chilli Sauce with Crispy Wonton
£10.95 / £17.95

Green Asparagus v
Free-range Poached Hen's Egg, Ponzu Hollandaise and Toasted Almonds
£9.95 / £17.95

Garden Pea Ravioli vg
Petit Pois, Courgettes, Crispy Shallots and Vegan Wine Sauce
£9.95 / £17.95

MAINS

Roasted Salmon Fillet £22.75
Braised Fennel, Orange, Samphire, Fish Velouté, Keta and Tarragon Oil

Harissa and Pomegranate Aubergine vg £16.95
Red Tapenade, Wild Rice, Coconut Yoghurt, Lime, Harissa, Pomegranate, Pistachio, Edamame Beans, Mint and Flowers

Sirloin Steak 8oz/227g £28.95
21 day Himalayan Salt Wall dry-aged

Sole Goujons £18.95
Minted Peas, Tartare Sauce and Fries

Miso Black Cod £34.95
Pickled Fennel and Miso Sauce

Chicken Milanese £19.95
Brioche-crumbed Chicken Breast with San Marzano Tomatoes, Red Onion, Capers, Rocket, Parmesan and Pesto

Lobster Spaghetti £38.25
Sun-blushed Tomatoes, Rustic Tomato and Chilli Sauce with Basil

Mushroom Rice Bowl vg £17.25
Wild Mushrooms, Truffle, Broccoli, Hazelnut, Rice and Edamame

Lamp Rump £29.95
Caponata, Rustic Tomatoes, Pine Nuts, Green Pesto and Red Wine Sauce

Malaysian Prawn Curry £26.50
Malaysian Curry Sauce, Pak Choi, Mangetout, Coconut and Jasmine Rice

Plant-based Burger vg £16.95
Vegan "Cheese", Burger Dressing and Dill Pickles served on a Potato Bun with Fries

Hamburger £17.50
Club Sauce and Dill Pickles served on a Potato Bun with Fries
Add Mature Cheddar £1.95 | Add Crispy Bacon £2.75

Pan-seared Sea Bass £29.25
Broccoli, Pak Choi, Chilli, Sesame and Soy Dressing

Grilled Cumin and Oregano Chicken £18.95
Hummus, Pomegranate, Radish, Fennel, Chilli and Coriander Dressing

Rib-eye Steak 12oz/340g £37.95
English, Dry-aged on the Bone

Sauces £4.00

Béarnaise Sauce | Green Peppercorn Sauce | Mushroom Sauce | Hollandaise Sauce | Red Wine and Rosemary Sauce

SIDES

Green Herb Salad vg £4.95
with Avocado

Wild Rocket and Parmesan £4.95

Green Beans and Almonds v £4.95

Steamed Rice vg £3.95
with Coconut and Coriander

Sprouting Broccoli vg £6.25
with Lemon and Olive Oil

Vine Cherry Tomatoes vg £5.75
with Basil and Sherry Vinegar Dressing

Sweet Potato Fries vg £5.95
with Fresh Chilli

Fries vg £5.95

Truffled Mashed Potato v £5.50

Creamed Spinach £5.50
Parmesan, Pine Nuts and Pangrattato

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 13.5% will be added to your bill.



Let's change the way we eat. Selfridges is committed to sourcing food responsibly through Project Earth. Scan for more information.



v - vegetarian vg - vegan