



BRASSERIE OF LIGHT

DESSERTS

Eton Cheesecake (Serves two) v £25.95
Strawberry, Pistachio Meringue,
Vanilla and White Chocolate

Orbit v £12.95
Dark Chocolate Mousse, Salted Caramel Ice Cream,
Milk Foam, Honeycomb and Popping Candy

Chocolate Bubbles v £11.95
Valrhona Guanaja Dark Chocolate, Dark Chocolate Mousse,
Chocolate Brownie, Vanilla Ice Cream and Chocolate Pearls

Golden Apple v £13.25
Thin Apple Tart, Candied Pecans, Cinnamon Streusel,
Vanilla Ice Cream and Toffee Sauce (12 minutes cooking time)

Tiramisu al Limone v £12.25
Pistachio, Yuzu and Lemon Mascarpone

Coconut and Rum Panna Cotta vg £10.95
Raspberries, Basil and Gold Flake

Dessert Island vg £13.50
Exotic Fruits, Mochi Ice Cream, Mango,
Pineapple and Coconut Shot

Ice Creams and Sorbets v £2.95 per scoop
Vanilla, Salted Caramel, Mango, Strawberry, Chocolate,
Blood Orange, Lemon or Yoghurt with Shortbread

Selection of Cheeses £13.95
Cornish Yarg, Stilton, Melusine Goat's Cheese
and Camembert Le Fin with Chutney and Crackers

**Raspberry and White Chocolate
Ice Cream Balls v £5.95**

Almond Macarons v £4.95
Elderflower, Grapefruit and White Chocolate Ganache

PEGASUS AFTERNOON TEA

(Monday - Saturday 3-5pm / Sunday 3-6pm)

£45 per person (minimum 2 guests)
Add a glass of Champagne £15



For allergen info please scan QR code

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 allergen / ingredient information is available via the QR code.
A discretionary optional service charge of 13.5% will be added to your bill.

COFFEE

Pot of Coffee and Cream £4.95

Hot Chocolate £5.25
Milk, Mint or White

Espresso, Americano,
Macchiato, Flat White,
Latte, Cappuccino £4.75

Iced Coffee £4.25

Vanilla Shakerato £5.25
Espresso shaken with Ice, Vanilla,
served in a martini glass

TEA & MATCHA

Breakfast Blend £4.75
Intense and Rich

Afternoon Tea Blend £4.25
Mellow, Elegant, Refreshing

Ceylon, Earl Grey, Darjeeling £4.25

Sencha, Jasmine Pearls £4.50

Matcha Your Way £5.95
Enjoy a Sayuri matcha latte,
with your choice of milk and syrups

Fresh Mint, Camomile
Peppermint, Verbena £4.25,

Rosebud, Oolong £5.75

SWEET WINES

Oloroso Sherry, Heredad de Hidalgo, Jerez-Xérès-Sherry, Spain

Pedro Ximénez, Triana, Hidalgo Prestigio, 50cl, Jerez-Xérès-Sherry, Spain

Porto Tawny 10 Anos, Quinta do Valldo, 50cl, Douro Valley Portugal

Royal Tokaji, 'Gold Label', 6 Puttonyos, 2017, 50cl, Tokaj, Hungary

Glass 100ml Bottle

£9.50 £70

£14.50 £70

£15.00 £75

£21.00 £100

COGNAC

Courvoisier VSOP £13.50

Maxime Trijol VSOP £15.00

Ordonneau Borderies
Tres Vieille Reserve £18.25

Leyrat XO Vieille Reserve £25.00

Martell Cordon Bleu £26.50

Hennessy XO £30.00

Ragnaud-Sabourin
No. 35 Fontvieille £34.00

Courvoisier XO 28.50

ARMAGNAC

Clos Martin VSOP 8 year, Folle Blanche £13.50
Baron de Sigognac 10 year, Bas-Armagnac £12.00

CALVADOS

Dupont VSOP Pays d'Auge £14.50
Camut 6 year Pays d'Auge £16.50
Camut 12 year Pays d'Auge £20.00

All spirits are served as a 50ml measure as standard unless otherwise stated.

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