



BRASSERIE OF LIGHT

RESTAURANT & BAR

DINNER MENU

STARTERS

Imperial Caviar 30g £95.00
Blinis, Quail Eggs, Lemon, Cream Cheese and Dill

Pea and Nettle Soup, Garden Peas, Vegan "Cheese", Sesame,
Green Tea Powder and Mint vg £9.95

Sesame Fried Chicken, Matcha, Avocado and Jalapeño Dip £11.95

Popcorn Shrimp, Creamy Spicy Sauce, Pickled Mooli and Sesame £12.95

Oak Smoked Salmon with Rye Bread £14.95

Steak Tartare, Mustard and Tabasco Sauce £14.75

Green Asparagus, Poached Hen's Egg, Ponzu Hollandaise
and Toasted Almonds v £12.25

Burrata, Garden Peas, Green Pesto, Aged Balsamic Reduction,
Pine Nuts and Pea shoots v £13.95

Dorset Crab, Dressed White and Brown Crab Meat, Diced Avocado,
Baby Gem, Grated Egg and Granary Toast £19.50

Oysters, Six N°2 Rock Oysters, Served with Mignonette Sauce, Yuzu Pearls £24.95

Salmon Tartare £14.25

With Imperial Caviar 10g £29.95

Hand-diced Sushi Salmon, Chilli and Garlic Dressing,
Wasabi Mayonnaise, Rice Cracker and Fish Tobiko

PEGASUS AFTERNOON TEA

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

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

Wild Mushroom and
Truffle Rice Balls v
£7.50

Salt-crusted
Sourdough Bread v
£5.95

Zucchini Fritti v
£7.25

Spicy Edamame vg
£5.75

Tuna Tacos
Watermelon, Pickled Radish,
Sesame and Truffle
£10.50

Oyster and Champagne
One N°2 Rock Oyster,
Mignonette Sauce, Yuzu Pearls
and a Glass of Champagne
£22.50

STARTER OR MAIN

Whipped Feta v
Charred Broccoli, Chickpeas, Hot Honey,
Dukah and Feuilletine Brick Pastry
£11.95/ £18.95

Bang Bang Chicken Salad
Crunchy Vegetables, Sesame, Cashew Nuts,
Peanut Butter and Chilli Sauce with Crispy Wonton
£12.95 / £21.95

Garden Pea Ravioli vg
Petit Pois, Courgettes, Crispy Shallots
and White Wine Sauce
£12.50 / £19.50

MAINS

Pan-roasted Salmon Fillet £24.75
New Potato and Cumin Salad, Samphire,
Capers and Champagne Velouté
**Enjoy plain, simply grilled*

Rump of Lamb £29.95
Caponatta, Tomatoes, Pine Nuts, Green Pesto
and Red Wine Sauce

Sole Goujons £19.95
Minted Peas, Tartare Sauce and Fries

Malaysian Prawn Curry £25.95
Pak Choi, Mangetout, Chilli, Vermicelli
and Steamed Coconut Rice

Mushroom Rice Bowl vg £19.75
Wild Mushrooms, Truffle, Broccoli, Hazelnut,
Rice and Edamame

Chicken Milanese £22.95
Brioche-crumbed Chicken Breast with
San Marzano Tomatoes, Red Onion, Capers,
Rocket, Parmesan and Pesto

Rib-eye Steak 12oz/340g
£39.75

English, Dry-aged on the Bone

Sirloin Steak 8oz/227g
£30.50

21 day Himalayan Salt Wall
Dry-aged
**Enjoy plain, simply grilled*

Sauces £4.00

Béarnaise | Green Peppercorn
Red Wine & Rosemary
Hollandaise

Plant-based Burger vg £19.95
Vegan "Cheese", Burger Dressing and Dill Pickles
served on a Potato Bun with Fries

Hamburger £19.95
Mayonnaise, Club Sauce and Dill Pickles
served on a Potato Bun with Fries
Add Mature Cheddar £2.95
Add Crispy Bacon £3.50

Miso Black Cod £36.95
Pickled Fennel and Miso Sauce

Korean Boneless Half Chicken £22.95
Sesame, Pickled Mooli and Jalapeño Dressing

Harissa and Pomegranate Aubergine vg £19.50
Red Tapenade, Wild Rice, Coconut Yoghurt,
Lime, Harrissa, Pomegranate, Pistachio,
damame Beans, Mint and Flowers

Lobster Spaghetti £39.25
Sun-blushed Tomatoes, Rustic Tomato
and Chilli Sauce with Basil

SIDES

Green Herb Salad vg £5.95
with Avocado

Garden Peas vg £4.95
with Broad Beans and Pea shoots

Fries vg £5.95

Wild Rocket v £5.50
and Parmesan

Sprouting Broccoli vg £6.95
with Lemon and Olive Oil

Sweet Potato Fries £6.95
with Fresh Chilli

Truffled Mashed Potato v £6.95

Vine Cherry Tomatoes vg £6.75
with Basil and Sherry Vinegar Dressing

Steamed Rice vg £5.25
with Coconut and Coriander



For allergen info
please scan QR code

v - vegetarian vg - vegan

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.