



BRASSERIE OF LIGHT

DESSERTS

Eton Cheesecake (Serves two) v £25.00

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)

Dessert Island vg £14.95

Exotic Fruits, Mochi Ice Cream, Mango,
Pineapple and Coconut Shot

Coconut and Rum Panna Cotta vg £10.75

Mango, Pineapple,
Lime and Lemon Balm

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 Raspberry 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
Milk, Mint or White £5.25

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

Iced Coffee £4.25

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

TEA

Breakfast Blend
Intense and Rich
£4.75

Ceylon, Earl Grey, Darjeeling
£4.25

Fresh Mint, Camomile,
Peppermint, Verbena
£4.25

Afternoon Tea Blend
Mellow, Elegant, Refreshing
£4.25

Sencha, Jasmine Pearls
£4.50

Rosebud, Oolong
£5.75

SWEET WINES

	Glass 75ml	Bottle
Oloroso Sherry, Heredad de Hidalgo, Jerez-Xérès-Sherry, Spain	£7.00	£70
Pedro Ximénez, Triana, Hidalgo Prestigio, 50cl, Jerez-Xérès-Sherry, Spain	£12.00	£70
Porto Tawny 10 Anos, Quinta do Valldo, 50cl, Douro Valley Portugal	£12.50	£75
Royal Tokaji, 'Gold Label', 6 Puttonyos, 2017, 50cl, Tokaj, Hungary	£15.00	£100

COGNAC

Courvoisier VSOP £13.50

Hennessy XO £30.00

Maxime Trijol VSOP £15.00

Leyrat XO Vieille Reserve £25.00

Ragnaud-Sabourin

Ordonneau Borderies
Tres Vieille Reserve £18.25

Martell Cordon Bleu £26.50

No. 35 Fontvieille £34.00

Courvoisier XO 28.50

ARMAGNAC

CALVADOS

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

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.

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.