



BRASSERIE OF LIGHT

RESTAURANT & BAR

DINNER MENU

STARTERS

Imperial Caviar 30g £95.00
Blinis, Quail Eggs, Lemon, Sour Cream

- Cauliflower Soup, Curried Cauliflower, Croutons, Hazelnut and Tarragon v £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 £15.95
- Steak Tartare, Mustard and Tabasco Sauce £15.75
- Burrata, Roasted Butternut Squash, Chilli, Pumpkin Seeds, Pecans, Tarragon 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
- Tuna Tartare £14.95 With Imperial Caviar 10g £29.95
- Hand-diced Tuna, Chilli and Garlic Dressing, Wasabi Mayonnaise, Rice Cracker, 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 £8.25

Salt-crusted Sourdough Bread v £6.95

Zucchini Fritti v £8.25

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

Stilton Salad v Endive, Candied Pecans, Plums and Tarragon £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

Pumpkin Tortelloni vg Artichoke Purée, Pine Nuts, Rocket and Herb Dressing £12.50 / £19.50

MAINS

Teriyaki Salmon Fillet £23.50 Sautéed Pak Choi, Ginger, Chilli, Coriander, Sesame Seeds and Asian Dressing

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

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

Braised Ox Cheek £29.95 Parsnip and Potato Mash, Wild Mushrooms, Horseradish, Truffle Red Wine Sauce

Sole Goujons £19.95 Minted Peas, Tartare Sauce and Fries

Keralan Prawn Curry £27.95 Jasmine Rice, Pak Choi and Coriander

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

Miso Black Cod £36.95 Pickled Fennel and Miso Sauce

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

Sirloin Steak 8oz/227g £30.50 21 day Himalayan Salt Wall Dry-aged

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

Rib-eye Steak 12oz/340g £39.75 English, Dry-aged on the Bone

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

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

Sauces £4.00

Béarnaise | Green Peppercorn | Red Wine & Rosemary | Hollandaise

SIDES

Green Herb Salad vg £5.95 with Avocado

Sprouting Broccoli vg £6.95 with Lemon and Olive Oil

Green Beans vg £5.75 with Shallots and Chilli

Sweet Potato Fries vg £7.50 with Fresh Chilli

Fries vg £5.95

Truffled Mashed Potato v £6.95

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

Wild Rocket v £5.95 and Parmesan

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.