



## BRASSERIE OF LIGHT

### GROUP MENU

Wild Mushroom  
and Truffle Rice  
Balls v £8.25

Zucchini Fritti v  
£8.25

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

Spicy Edamame vg  
£5.75

Salt-crusted  
Sourdough Bread v  
£6.95

### STARTERS

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

Tuna Tartare £14.95  
Hand-diced Tuna, Chilli and Garlic Dressing,  
Wasabi Mayonnaise, Rice Cracker, Fish Tobiko  
Add Imperial Caviar 10g £29.95

Burrata v £13.95  
Roasted Butternut Squash, Chilli,  
Pumpkin Seeds, Pecans, Tarragon

### EGG, SALAD AND PASTA

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

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

Stilton Salad v £11.95  
Endive, Candied Pecans,  
Plums and Tarragon

### MAINS

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

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

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

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

Chicken Milanese £22.95

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

Keralan Prawn Curry £27.95

Jasmine Rice, Pak Choi and Coriander

### SIDES

Truffled Mashed  
Potato v £6.95

Green Herb Salad vg  
£5.95  
with Avocado

Sprouting Broccoli vg  
£6.95  
with Lemon and Olive Oil

Fries vg £5.95

### DESSERTS

Coconut and Rum Panna  
Cotta vg £10.75  
Mango, Pineapple,  
Lime and Lemon Balm

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)

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

Selection of Cheeses £13.95

Cornish Yarg, Stilton, Melusine Goat's Cheese and Camembert Le Fin with Chutney and Wholegrain Crackers

Raspberry and White Chocolate  
Ice Cream Balls v £5.95

Almond Macarons v £4.95  
Raspberry and White Chocolate Ganache



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.



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RESTAURANT & BAR