



BRASSERIE OF LIGHT

SET MENU

Two courses with a glass of wine £26.95

Chenin Blanc, Wild Garden, Western Cape, South Africa 175ml 2024

Merlot, Terre du Soleil, France 175ml 2024

Matcha Toddy £15 Hot or Cold

Sayuri Matcha, Oat Milk, Baileys, Chocolate Bitters, Ron Santiago de Cuba Rum, Almond Orgeat

Wild Mushroom and
Truffle Rice Balls v
£8.25

Zucchini Fritti v
£8.25

Salt-crusted Sourdough
Bread v £6.95

STARTERS

Rosary Goat's Cheese Mousse v
Pumpkin Purée, Diced Butternut
Squash, Chilli and Tarragon

Rainbow Beetroot Salad vg

Pickled Rainbow Beetroot,
Hummus, Vegan Cheese Olive Focaccia,
Vinaigrette and Walnuts

Sesame Fried Chicken
Matcha, Avocado and Jalapeño Dip

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

Cauliflower Soup v
Curried Cauliflower, Crouton,
Hazelnut and Tarragon

MAINS

Grilled Chicken Escalope
Cumin and Oregano Dressing,
Frisée, Fennel and Chimichurri

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

Keralan Prawn Curry
Jasmine Rice, Pak Choi and
Coriander

Sole Goujons
Minted Peas, Tartare Sauce
and Fries

Sirloin Steak 8oz/227g
21 day Himalayan Salt Wall Dry-aged (£5.95 supplement)

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

SIDES

Sprouting Broccoli vg £6.95
with Lemon and Olive Oil

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

Green Herb Salad v £5.95
with Avocado

Truffled Mashed Potato v £6.95

Fries vg £5.95

DESSERTS £10

Tiramisu al Matcha e Limone v
Pistachio, Yuzu, Sayuri Matcha and
Lemon Mascarpone

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

Vanilla and Rum Marinated
Pineapple Carpaccio vg
Coconut Sorbet, Chilli, Lime and
Coriander Cress

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

Ice Creams and Sorbets v
Vanilla, Salted Caramel, Chocolate,
Strawberry, Yoghurt, Blood Orange,
Lemon, Mango



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