



THE PEGASUS ROOM AT
BRASSERIE OF LIGHT

Set within Selfridges department store, the Pegasus Room at Brasserie of Light seats up to 22 guests on one long table or up to 24 guests over four round tables of six. The space is available to book for breakfast, lunch and dinner, as well as drinks and canapé receptions for up to 30 guests.

The walls of the Pegasus Room are adorned with bevelled antique mirror panels, with bespoke art deco chairs and a polished parquet floor adding a further touch of glamour to this already striking private space.

Offering an eclectic mix of classic British and internationally inspired dishes, the Pegasus Room is equally suited to private parties and wedding celebrations as it is for corporate events.

Complimentary menu cards and place cards are provided for each event and the table will be decorated with seasonal flowers and table lamps.

CONTACT US

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Selfridges & Co (Duke Street Entrance)
400 Oxford Street, London W1A 1AB
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SPRING MENUS

Please select **ONE MENU** for your whole party.

For groups of up to 12 guests your guests may order on the day from this menu.

For groups of 13 guests and over we ask all of your guests to order in advance from this menu and we require the final pre-orders no later than two weeks prior to your event.

Spicy Edamame vg £4.50

Wild Mushroom and Truffle Rice Balls v £6.75
Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

MENU A

£55

STARTERS

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

Jackfruit Bang Bang Salad vg
Sesame, Peanut Butter
and Chilli Sauce

Tuna Carpaccio
Mooli, Spiced Avocado Purée,
Sesame Seeds and Citrus Ponzu

MAINS

Sole Goujons
Minted Peas, Tartare
Sauce & Fries

Chicken Milanese
Brioche-crumbed Chicken Breast
with San Marzanino Tomatoes,
Capers, Rocket, Parmesan & Pesto

Pea and Courgette Risotto v
Goat's Cheese, Shaved
Fennel and Mint

Includes Green Beans and Almonds and Herb Green Salad with Avocado, for the table

DESSERTS

Golden Apple
Thin Apple Tart, Candied Pecans,
Cinnamon Streusel,
Salted Caramel Ice Cream,
Toffee Sauce

Selection of
Traditional Ice Creams
& Sorbets

Orbit
Dark Chocolate Mousse,
Hazelnut Praline Ice Cream,
Milk Foam, Honeycomb,
Popping Candy

Selection of Teas, Infusions & Coffee

Cep Infused Chocolate Truffles £4.50

Cheese Selection £10.95

Melusine goat's cheese, Fourme D'Ambert, Pitchfork Mature Cheddar, Quicke's Devonshire Red,
Camembert Le Fin Normand, Pear and Ginger Chutney, Rye Crispbreads

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 information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A service charge of 12.5% will be added to your bill.

SPRING MENUS

Spicy Edamame vg £4.50

Wild Mushroom and Truffle Rice Balls v £6.75
Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

MENU B

£65

STARTERS

Avocado & Sesame
Fried Chicken
Coriander, Green Tea and
Chia Seed, Jalapeño Dip

Oak Smoked
Salmon
With Rye Bread

Jackfruit Bang
Bang Salad vg
Sesame, Peanut Butter
and Chilli Sauce

MAINS

Stone Bass
Pea Purée, Sugar Snaps, Baby
Courgette, Peas, Pangrattato and
Champagne Velouté

Roasted Half Chicken
Smoked Aubergine Purée,
Tomatoes, Peppers and a
Moroccan Sauce

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

Includes Green Beans & Almonds and Herb Green Salad with Avocado, for the table

DESSERTS

Fallen Fruit
Morello Cherry, Dark Chocolate,
Cherry Compote,
Almond Biscotti

Orbit
Dark Chocolate Mousse,
Salted Caramel Ice Cream,
Milk Foam, Honeycomb,
Popping Candy

Baked Alaska
Passion Fruit Parfait,
Shaved Pineapple,
Passion Fruit Sauce

Selection of Teas, Infusions & Coffee

Cep Infused Chocolate Truffles £4.50

Selection of Three Cheeses £10.95

Melusine goat's cheese, Fourme D'Ambert, Pitchfork Mature Cheddar, Quicke's Devonshire Red,
Camembert Le Fin Normand, Pear and Ginger Chutney, Rye Crispbreads

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Wild Mushroom and Truffle Rice Balls v £6.75
Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

MENU C

£78

STARTERS

Chicken Dumpling
Truffle & Citrus

Buffalo Mozzarella v
Courgette, Black Olives,
San Marzano Tomato, Pine Nuts
and Pesto

Caramelised Sea Scallops
Cauliflower, Chorizo and
Herb Crumbs

MAINS

Stone Bass
Pea Purée, Sugar Snaps, Baby
Courgette, Peas, Pangrattato, Pea
Shoots and Champagne Velouté

Lamb Rump
Caponatta, Rustic Tomato,
Pine Nuts and Red Wine Jus

Wild Mushroom, Truffle,
Broccoli & Hazelnut
Rice Bowl vg
With Edamame

Includes Green Beans and Almonds & Herb Green Salad with Avocado, for the table

DESSERTS

Fallen Fruit
Morello Cherry, Dark Chocolate,
Cherry Compote,
Almond Biscotti

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

Butterfly Flutterby
Iced Raspberry Parfait,
Pistachio Meringue,
Vanilla Cream

Selection of Teas, Infusions & Coffee

Cep Infused Chocolate Truffles £4.50

Selection of Three Cheeses £10.95

Melusine goat's cheese, Fourme D'Ambert, Pitchfork Mature Cheddar, Quicke's Devonshire Red,
Camembert Le Fin Normand, Pear and Ginger Chutney, Rye Crispbreads

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Spicy Edamame vg £4.50

Wild Mushroom and Truffle Rice Balls v £6.75
Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

MENU D

£95

STARTERS

Steak Tartare
Mustard & Tabasco Sauce

Buffalo Mozzarella v
Courgette, Black Olives,
San Marzano Tomato, Pine Nuts
and Pesto

Caramelised Sea Scallops
Cauliflower, Chorizo and
Herb Crumbs

MAINS

Miso Black Cod
Pickled Fennel and Miso Sauce

7oz Fillet Steak & Fries
Béarnaise Sauce & Watercress

Linguine with Lobster
Blistered Datterini Tomatoes,
Chilli and Garlic

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

Includes Green Beans & Almonds and Herb Green Salad with Avocado, for the table

DESSERTS

Orbit
Dark Chocolate Mousse,
Salted Caramel Ice Cream,
Milk Foam, Honeycomb,
Popping Candy

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

Butterfly Flutterby
Iced Raspberry Parfait,
Pistachio Meringue,
Vanilla Cream

Selection of Teas, Infusions and Coffee

Cep Infused Chocolate Truffles £4.50

Selection of Three Cheeses £10.95

Melusine goat's cheese, Fourme D'Ambert, Pitchfork Mature Cheddar, Quicke's Devonshire Red,
Camembert Le Fin Normand, Pear and Ginger Chutney, Rye Crispbreads

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CANAPÉS

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We recommend 4 canapés per person for a pre-dinner reception
or 12 per person for a drinks party

NIBBLES

Spicy Edamame vg £4.50

Wild Mushroom and Truffle Rice Balls v £6.75
Fried Rice Balls with Wild Mushroom & Truffle Mayonnaise

◆

SAVOURY CANAPÉS

£2.50

Smoked Salmon Blini, Cream Cheese

Vegetable Rice Paper Roll, Peanut Sauce vg

Chicken Gyoza, Truffle Cream

Shaved Root Vegetable Skewer vg

Beef Tartar Cornet

Popcorn Shrimp, Spiced Sauce

Truffle Arancini, Wild Mushroom Mayonnaise v

Tuna Tacos, Watermelon, Pickled Radish, Sesame

Avocado and Sesame Chicken Nugget, Jalapeño

Green Asparagus with Ponzu Hollandaise v

Roquefort and Persimmon Salad, Endive, Candied Pecans

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SWEET CANAPÉS

£2.50

Raspberry Macarons

Chocolate Bubbles

◆

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BREAKFASTS

Please select **ONE MENU** for your whole party.

MENU A

£20

Toast and Preserves v

A choice of White, Granary & Non-gluten Bread
served with Strawberry, Apricot Jam and Marmalade

Buckwheat and Quinoa Granola vg

With Coconut "Yoghurt" and berries

Bacon and Egg Brioche Roll

Smoked Streaky Bacon & Fried Hen's Egg



MENU B

£25

Selection of Mini Pastries & Preserves v

Mini Croissant, Chocolate Twist, Pain Aux Raisin & Wild Berry Danish
served with Butter & Preserves

Buckwheat and Quinoa Granola vg

With Coconut "Yoghurt" and berries

Eggs Benedict

Pulled Honey Roast Ham, Toasted English Muffins, Two Poached Hen's Eggs
with Hollandaise Sauce & Watercress

or

Eggs Royale

Smoked Salmon, Toasted English Muffins, Two Poached Hen's Eggs
with Hollandaise Sauce & Watercress

Please select **ONE** for the entire party.



Menus come with a serving of Freshly Squeezed Orange Juice
& English Breakfast Tea or Filter Coffee



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BREAKFASTS

Please select **ONE MENU** for your whole party.

MENU C

£32

Selection of Mini Pastries & Preserves v
Mini Croissant, Chocolate Twist, Pain Aux Raisin & Wild Berry Danish
served with Butter and Preserves

Buckwheat and Quinoa Granola vg
With Coconut "Yoghurt" and berries

Full English Breakfast
Cumberland Sausage, Smoked Streaky Bacon, Fried Eggs, Black Pudding,
Roast Plum Tomatoes, Flat Mushrooms, Baked Beans
with a choice of White, Granary or Non-gluten Toast

Menus come with a serving of Freshly Squeezed Orange Juice
& English Breakfast Tea or Filter Coffee

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COCKTAILS

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Bellini £10.50

The Venetian Classic - Jeio Prosecco, Peach Purée

Freya £9.75

The Norse Goddess of Love presents a delectable blend of Beefeater Pink Gin, Home Made Pandan Cordial, Strawberry Puree & Lemon Juice

Passion Of Eros £9.75

Skyy Passion Fruit Vodka, Cointreau, cranberry juice, passion fruit & lime

Margarita of Athena £10.50

Patron Silver Tequila, Apricot and Jasmine infused Manzanilla Sherry, Lime, Grapefruit Bitters and Jasmine Syrup

The Bounty Of Ceres £10.00

Jameson Caskmates IPA finished Irish Whiskey shaken with a malt syrup, lemon & grapefruit juice

The Queen of Time £13.50

Veuve Clicquot Yellow Label Champagne, Lanique Spirit Of Rose Liqueur, Crème de Cassis & Lemon Juice

XO Espresso Martini £10.50

Grey Goose Vanilla Vodka, Patron XO Café, Sugar and freshly pulled Espresso

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GIN & TONICS

Elderflower & Juniper G&T £9.75
Plymouth Gin, Fever-Tree Elderflower Tonic, Citrus,
St. Germain Elderflower Mist

Pink Grapefruit G&T £11.50
Malfy Rosa Italian Grapefruit Gin, Fever-Tree Mediterranean Tonic
with Dehydrated Grapefruit and Lemon Thyme

Strawberries & Cream G&T £11.75
Dockyard Strawberry Gin with Vanilla,
Fever-Tree Elderflower Tonic and Fresh Strawberries

Rhubarb, Raspberry & Ginger G&T £11.50
Slingsby Rhubarb Gin, Chambord & Fever-Tree Ginger Ale

Pillars Of Hercules G&T £11.75
Four Pillars Bloody Shiraz Gin, Fever-Tree Bitter Lemon Tonic
with Fresh Rosemary

Normandy Spritz £9.75
30&40 Double Jus Apple Cider Liqueur, Fever-Tree Indian Tonic & Prosecco

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JUICES, COOLERS &
NON-ALCOHOLIC COCKTAILS
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Choice of Fresh Juice £4.25
Orange, Apple or Grapefruit

Detox Smoothie £4.50
Avocado, Mint, Spinach, Apple, Parsley

Mixed Berry Smoothie £4.75
Raspberry, Strawberry, Blueberry, Banana, Coconut Milk

Immunity Smoothie £4.95
Apple, Banana, Avocado, Lemon, Ginger, Turmeric,
Echinacea, Black Pepper, Cayenne Pepper

Virgin Mary £4.50
Served long in a Pepper-rimmed glass and
finished with Rosemary, Cherry Tomato and Olive

Strawberry Kisses £5.75
Strawberry-based cocktail with Strawberry Purée,
Pineapple, Cranberry, Fresh Lemon and Orgeat Syrup

Homemade
Yuzu Lemonade £5.75
Yuzu Juice, Soda, Sugar & an Elderflower Mist

Virgin Spritz £6
Æcorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water,
with Nocellara Olives and Fresh Orange

Miss Candy £6
Seedlip Spice, Cranberry Juice, Lime,
Hibiscus and Strawberry with a Candy Floss Treat

Spiced Beet Blend £4.50
Beetroot, Apple, Lemon, Ginger

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WINE

WINE - SPARKLING

| | Bottle |
|---|--------|
| Graham Beck, Brut, NV, Robertson, South Africa | £43 |
| Corpinnat, Llopart, Brut Reserva, 2017, Catalonia, Spain | £45 |
| Bottega Gold, Prosecco Brut, NV, Veneto, Italy | £55 |
| Ferrari Blanc de Blancs, Maximum Brut, NV, Trento, Italy | £60 |
| Ridgeview Bloomsbury Brut, NV, Sussex, England | £78 |
| Veuve Clicquot Yellow Label, NV, Champagne, France | £85 |
| Nyetimber, Classic Cuvee, NV, Sussex, England | £86 |
| Ruinart, R de Ruinart, Brut, NV, Champagne, France | £90 |
| Bruno Paillard Premiere Cuvee, NV, Champagne, France | £95 |
| Ruinart Blanc de Blancs, NV, Champagne, France | £120 |
| Perrier-Jouet, Blanc de Blancs, NV, Champagne, France | £128 |
| Perrier-Jouet, Belle Epoque, 2012, Champagne, France | £170 |
| Dom Perignon, 2008, Champagne, France | £210 |
| Krug, Grande Cuvee, NV, Champagne, France | £220 |
| Veuve Clicquot, La Grande Dame, 2008, Champagne, France | £270 |
| Nyetimber, 1086 Prestige Cuvee, 2009, Sussex, England | £280 |
| Pol Roger, Cuvee Sir Winston Churchill, 2008, Champagne, France | £395 |
| Dom Perignon, Plenitude Deuxieme P2, 2002, Champagne, France | £925 |

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WINE

ROSÉ SPARKLING

| | Bottle |
|---|--------|
| Graham Beck Brut Rosé, NV, Robertson, South Africa | £43 |
| Corpinnat, Llopart, Brut Rosé, 2017, Catalonia, Spain | £45 |
| Veuve Clicquot Rosé, NV, Champagne, France | £97 |
| Ruinart, R de Ruinart Rosé, NV, Champagne, France | £110 |
| Laurent-Perrier, Cuvee Rosé Brut, NV, Champagne, France | £115 |
| Perrier-Jouet Blason Rosé, NV, Champagne, France | £135 |
| Dom Perignon, Rosé, Champagne, 2006, France | £250 |

CHAMPAGNE MAGNUMS

| | Bottle |
|--|--------|
| Veuve Clicquot Yellow Label, NV, Champagne, France | £160 |
| Ruinart, R de Ruinart, Brut, NV, Champagne, France | £210 |
| Laurent-Perrier Rosé, NV, Champagne, France | £220 |
| Ruinart Blanc de Blancs, NV, Champagne, France | £300 |
| Perrier-Jouet, Belle Epoque, 2008, Champagne, France | £575 |

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WINE

| WHITE | Bottle |
|--|--------|
| Pinot Grigio, Organic, Riff, Alois Lageder, 2018, Trento, Italy | £29 |
| Cotes du Rhone Blanc, Paul Jaboulet Aine, Secret de Famille, 2018, Rhone, France | £32 |
| Pinot Bianco Rubicone, Dogheria, Poderi dal Nespoli, 2018, Emilia-Romagna, Italy | £33 |
| Verdicchio dei Castelli di Jesi Classico Superiore, Marotti Campi, Luzano, 2018, Marche, Italy | £34 |
| Grauburgunder, Peth-Wetz Estate, 2018, Rheinhessen, Germany | £35 |
| Parellada, Moli dels Capellans, Atrevida, 2017, Conca de Barbera, Spain | £37 |
| Viognier, Sauvignon Blanc, St Cosme, Little James Basket Press, 2018, Rhone, France | £38 |
| Sauvignon Blanc, Huia, 2018, Marlborough, New Zealand | £41 |
| White Cabernet, Chateau Changyu Moser XV, 2018, Ningxia, China | £43 |
| Pecorino, Luigi Valori, 2018, Abruzzo, Italy | £44 |
| Albariño, Bodegas Castro Martin, A20, 2018, Rias Baixas, Spain | £45 |
| Gavi del Comune di Gavi, Morgassi Superiore, Tuffo, 2018, Piedmont, Italy | £52 |
| Macon, Chateau London, Domaine Fichet, 2017, Burgundy, France | £53 |
| Chardonnay, Yering Station Village, 2017, Yarra Valley, Australia | £55 |
| Riesling, Josef Chromy, Delikat SGR, 2017, Tasmania, Australia | £56 |
| Assyrtiko, Santo, Santorini, 2018, Santorini, Greece | £57 |
| Sancerre, Les Chailloux, Domaine Fouassier, 2018, Sancerre, France | £67 |
| Chablis, Domaine Jean Defaix, 2018, Burgundy, France | £68 |
| Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche, 2018, Rhone, France | £73 |
| Chardonnay, Creation, Reserve, Walker Bay, 2018, Western Cape, South Africa | £80 |
| Meursault, Domaine Vincent Latour, 2017, Burgundy, France | £95 |
| Condrieu, Chateau Saint Cosme, 2018, Rhone, France | £110 |
| Chassagne-Montrachet 1er Cru, Domaine Roux, Macherelles, 2016, Burgundy, France | £150 |

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WINE

| RED | Bottle |
|--|--------|
| Garnacha, Lagrimas de Garnacha, 2018, Navarra, Spain | £29 |
| Cabernet Sauvignon, Valdivieso, 2016, Central Valley, Chile | £30 |
| Brouilly, Selection du Baron de la Vauxonne, 2017, Beaujolais, France | £34 |
| Shiraz, Mourvedre, Journey's End, Huntsman, 2017, Western Cape, South Africa | £36 |
| Cotes du Rhone Rouge, Paul Jaboulet Aine, Secret de Famille, 2017, Rhone, France | £37 |
| Cabernet Sauvignon, Chateau Changyu Moser XV, 2017, Ningxia, China | £38 |
| Primitivo Salento, Li Veli, Orion, 2017, Puglia, Italy | £39 |
| Malbec, La Posta, Pizzella, 2016, Mendoza, Argentina | £44 |
| Pinot Noir, Spy Valley, 2016, Marlborough, New Zealand | £46 |
| Rosso di Montepulciano, Boscarelli, Prugnolo, 2017, Tuscany, Italy | £48 |
| Trepat, Moli dels Capellans, 2017, Conca de Barbera, Spain | £49 |
| Valpolicella Ripasso Superiore Classico, La Dama, 2016, Veneto, Italy | £52 |
| Le Sghere di Frassinello, Rocca Di Frassinello, 2016, Tuscany, Italy | £57 |
| Blaufrankisch, Nittnaus Kalk & Schiefer, 2017, Burgenland, Austria | £58 |
| Pinot Noir, Josef Chromy, 2017, Tasmania, Australia | £62 |
| Barbera d'Alba, Vietti, Tre Vigne, 2018, Piedmont, Italy | £66 |
| Corte B, Vistalba, Luján de Cuyo, 2015, Mendoza, Argentina | £70 |
| Merlot, Truchard, 2013, California, USA | £75 |
| Chianti Riserva, Castellare di Castellina, 2016, Tuscany, Italy | £80 |
| Nuits-Saint-Georges, Domaine Jean Chauvenet, 2017, Burgundy, France | £97 |
| Chateaufeuf-du-Pape, Domaine Grand Veneur, 2018, Rhone, France | £100 |
| Brunello di Montalcino, Talenti, 2014, Tuscany, Italy | £110 |
| Chassagne-Montrachet Rouge, Domaine Marc Morey, 2016, Burgundy, France | £120 |
| Chateaufeuf-du-Pape, Beaucastel, 2009, Rhone, France | £180 |
| Vosne Romanee, Domaine Roux, 2017, Burgundy, France | £185 |
| Chateau La Lagune, 3ème Cru Classe, Haut Medoc, 2011, Bordeaux, France | £200 |
| Cabernet Sauvignon, Robert Mondavi, Oakville, 2017, Napa Valley, USA | £220 |
| Barolo, Vietti, Ravera, 2014, Piedmont, Italy | £360 |

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WINE

ORANGE

Bottle

Bacchus, Litmus, 2016, Surrey, England

£40

Manzoni Bianco, Alois Lageder, Forra, 2018, Trentino Alto Adige, Italy

£50

Savagnin, Domaine de la Pinte, Sav'Or, 2017, Jura, France

£65

ROSÉ

Bottle

Sangiovese Rosé Rubicone, Filarino, 2019, Emilia-Romagna, Italy

£32

Lady A, Chateau La Coste, 2019, Vin de Pays de Mediterranee, France

£51

Chateau Leoube, Love by Leoube, 2019, Provence, France

£56

Provence Rosé, Chateau d'Esclans, Whispering Angel, 2019, Cotes de Provence, France

£57

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BEERS & CIDER

| | | ABV | 330ml |
|---|---|------|-------|
| Peroni Nastro Azzurro, Vigevano, Italy | Premium, clear, golden lager | 5.1% | £5.50 |
| Paolozzi Helles Lager, Edinburgh, Scotland | Full and beautifully balanced | 5.2% | £5.75 |
| BrewDog Punk IPA, Aberdeenshire, Scotland | Modern classic Indian pale ale | 5.6% | £5.75 |
| Harviestoun Bitter & Twisted, Golden Ale, Alva, Scotland | Zesty and aromatic with a citrus finish | 4.4% | £5.75 |
| Harviestoun Old Engine Oil, Alva, Scotland | Rich, chocolatey and viscous | 6% | £6 |
| BrewDog Nanny State, Aberdeenshire, Scotland | Virtually no alcohol. Hoppy | 0.5% | £4.50 |
| Sassy Cidre, Normandy, France | Fermented from 100% pressed cider apples. Well balanced and refined Cidre of Normandy | 5.2% | £6 |
| Sassy Poire Cidre, Normandy, France | Light in alcohol and body and full of fresh pear flavours | 2.5% | £5.75 |

SOFT DRINKS

| | |
|--|-------|
| Coca-Cola, Diet Coke, Coke Zero | £3.95 |
| Fever-Tree Tonics | £3.95 |
| Fever-Tree Italian Blood Orange Soda, Ginger Beer, Ginger Ale, Lemonade | £3.95 |
| London Essence Rhubarb & Cardamom Soda | £3.95 |
| London Essence Jasmine & White Peach Soda | £3.95 |
| Acqua Panna Still Mineral Water 750ml | £4.50 |
| San Pellegrino Sparkling Mineral Water 750ml | £4.50 |

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FACILITIES &
FURTHER INFORMATION

CAPACITY

Maximum 22 seated on one long table, 24 over four round tables and 30 standing

ACCESS, SERVICE & DEPARTURE TIMES

BREAKFAST 8.00am access | 8.00am service | 10.30am guests' departure

LUNCH 11.30am access | noon service | 5.00pm guests' departure

DINNER Monday to Saturday 6.00pm access | 6.30pm service | midnight guests' departure
Sunday guests' departure 11.00pm

Service charge 12.5%

Menu cards can be printed and dedicated to your requirements

Complimentary place cards are provided

Seasonal flowers are provided. Additional flowers can be arranged via our florist

Table lamps can be supplied to suit your table layout

An iPod docking station is available for your own use or background music can be provided

We do not have the facilities for DJs or dancing

Complimentary Wi-Fi

Corkage is not permitted

CONTACT US

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