

Olives / Nuts	3
Bread & butter	3

STARTERS

Burrata, heritage tomatoes & pea salad, toasted seeds (v)	9.5
Crispy squid, chilli & lime	8.5
Seared tuna, wasabi & lime mayo, cucumber & coriander	13
Beef tartare, crispy quails egg, toast	12
Short rib croquettes, black pepper crème fraîche & radishes	11
Chilled tomato soup, croutons & olive oil (v)	7
Smoked mackerel pâté, apple & dill salad, toast	9
House-made Scotch egg, apple & cider chutney	7
Ploughman's board, Scotch egg, sourdough & house pickles (to share)	17

FLATBREADS ORGANIC SPELT FLOUR - ARRIVES WHEN READY

Tomato, oregano, mozzarella & garlic (v)	7.5
Charred chicken, mozzarella, mushrooms & rocket pesto	9
Courgettes, ricotta & mint, chillies, herb crème fraîche (v)	8.5
Spicy English sausage, smoked mozzarella & red onions	9

SALADS

Crayfish salad, Jersey Royals, shaved fennel, celery, apple, citrus mayo	12
Superfood salad, alfalfa sprouts, beetroot, chickpeas, honey mustard dressing (v)	10
Grilled chicken, boiled egg, cherry tomatoes, fresh peas & coriander	13

MAINS

Beer battered fish & chips, house tartare & crushed peas	15
Smoked ham hock and leek pie, sugarsnap peas, beans & gravy	15
Potato gnocchi, pecorino, samphire & artichokes (v)	13
Roasted baby onion tatin, watercress & goat's cheese salad (v)	11
Roasted cod, shaved broccoli & parmesan salad, crushed hazelnuts	18
Spiced Herdwick lamb sausage & mint mash	12

WOOD FIRED GRILL

CHOOSE A SIDE & A SAUCE

MEAT

SIDES 3.5

Flank steak, red onions & chilli 17	Skin-on-fries
28 day dry-aged Lake District sirloin 22	Sweet potato fries
300g dry-aged ribeye 23.5	Mushrooms, creamed spinach & red onions
Aberdeen Angus beef fillet 29	Summer slaw
Crispy breaded chicken escalope 10.5	Steamed seasonal greens
Rolled pork belly, apple compote & crackling 16	Green beans, shallots & toasted almonds
	Crisp lettuce, vinaigrette & fresh herbs

SEAFOOD

SAUCES 1

Salmon steak on the bone 12.5	Green peppercorn
Tuna steak, mango & chilli salsa 22	BBQ
	Béarnaise
	Chimichurri
	Mushroom
	Lemon butter

BURGERS SERVED WITH FRIES

Beef burger, onion ring, cheddar & sweet garlic mayo 15	
Chicken breast burger, truffled cabbage & spinach slaw, streaky bacon 14	
Pea & courgette burger, baby gem, goat's cheese, coriander hummus (v) 12	

ALL DAY SUNDAY ROAST

English chicken 18.5 / Pork belly 19.5 / Dry-aged beef 22.5

Served with Yorkshire Pudding & all the trimmings

An optional 12.5% service charge will be added to your bill. Please inform us if you have any dietary or allergen requirements.

THE
LIGHTERMAN
3 Granary Square, London N1C 4BH
020 3846 3400 thelighterman.co.uk

We use local British produce whenever possible & all our fish & crustacea are from sustainable sources.

SHARPENERS

FROSÉ Fontainebleau Rosé, Belsazar Rosé Vermouth, strawberry, basil & black peppercorn	9.5
SEASONAL G&T #1 Burleighs Distiller's Edition, Fever-Tree lemon tonic, orange & juniper	11
SEASONAL G&T #2 Lakes Distillery Explorers Edition, Fever-Tree tonic, lemon & mint	11
SUMMER CUP Sipsmith London Cup, lemonade, cucumber, strawberry & mint	7.5
BLOODY MARY Russian Standard Vodka, tomato juice & all your favourite spices	8.5
Manzanilla Sherry, 'Las Medallas', Herederos de Argueso	(100ml) 5
The Collector Vermouth, Somerset	(50ml) 8

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

(125ML / BOTTLE)

NV Prosecco, 'Rustico', Nino Franco, Brut, Veneto, ITA	7.5 / 38
NV Billecart-Salmon, 'Brut Réserve', Brut, Champagne, FRA	12 / 60
NV Gratiot-Pillièrre, Brut Rosé, Champagne, FRA	12.5 / 65

WHITE WINE

(175ML / BOTTLE)

2016 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA	6 / 23
2015 Verdejo, 'Quintaluna', Ossian, Rueda, ESP	7 / 28
2015 Rioja Blanco, 'Decenio', Bodegas Las Orcas, Rioja, ESP	7.5 / 30
2015 Sauvignon Blanc, Levin, Loire Valley, FRA	8.5 / 35
2015 Riesling, 'Classic', Framingham Estate, Marlborough, NZ	9 / 37
2015 Pinot Gris, Domaine de Bellevue, Loire Valley, FRA	9.5 / 38
2016 Viognier, 'La Valiere', Mas Nicot, Languedoc, FRA	10.5 / 42
2015 Chardonnay, Mâcon-Farges, Vieilles Vignes, Perrusset, Burgundy, FRA	11 / 45

ROSÉ

(175ML / BOTTLE)

2016 Cinsault, Château Fontainebleau, Provence, FRA	7.5 / 30
2014 'Rosato di Fonterenza', Fonterenza, Tuscany, ITA	9.5 / 40
2016 'Faustine', Comte Abbaticci, Corsica, FRA	50
2016 'Symphonie', Cru Classé, Château Sainte-Marguerite, Provence, FRA	55
2016 Bandol, Domaine Tempier, Provence, FRA	65
2015 Côteaux d'Aix-en-Provence, Château La Coste, Provence, FRA (Magnum)	85

RED WINE

(175ML / BOTTLE)

2016 Grenache / Cabernet, 'La Cascade', Château Fontainebleau, Provence, FRA	6 / 23
2013 Nebbiolo / Barbera, 'Le Marne', Isolabella della Croce, Monferrato, ITA	7 / 29
2015 Zinfandel, 'Z', Craig Hawkins, Swartland, RSA (served chilled)	8.5 / 34
2014 Carménère, 'Winemaker's Gran Reserva', Tamaya, Elqui Valley, CHI	9 / 38
2014 Malbec, Cahors, 'Le Combal', Domaine Cosse Maisonneuve, South West, FRA	9.5 / 40
2014 Merlot, Côtes de Bordeaux, 'Duc de Nauves', Château Le Puy, Bordeaux, FRA	10 / 41
2015 Syrah - Mourvèdre, 'Campredon', Alain Chabanon, Languedoc, FRA	11.5 / 49
2012 Pinot Noir, Hautes-Côtes de Nuits, 'Vieilles Vignes', M. Olivier, Burgundy, FRA	13 / 54

125ml available upon request. Please ask for our full wine list.

FRESHLY SQUEEZED JUICES 4

Orange
Golden beetroot, orange & pear
Apple, cucumber & celery
Carrot, apple & ginger

CHEGWORTH VALLEY JUICES 4

Cox & Bramley apple juice
Pear juice

Please ask if you would like to see our cocktail & beer card.

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