

Olives / Nuts.....	3
Bread & butter.....	3

## STARTERS

Burrata, heritage tomatoes, artichokes, confit lemon & 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
Baked goat's cheese parcel, plum compote, celery, apple & walnut salad (v).....	9
Chilled tomato soup, croutons & olive oil (v).....	7
Lambton & Jackson smoked salmon, rye bread, avocado, cucumber & citrus dressing.....	11
House-made Scotch egg, apple & cider chutney.....	7
Ploughman's board, Scotch egg, chicken rillette, sourdough & house pickles (to share)....	17

## FLATBREADS ORGANIC SPELT FLOUR - ARRIVES WHEN READY

Tomato, oregano, mozzarella & garlic (v).....	7.5
Shrimp, sweet chilli & spring onions, coriander.....	9
Charred onions, goat's cheese & gorgonzola (v).....	9
Spicy English sausage, smoked mozzarella & red onions.....	9.5

## SALADS

Crayfish salad, baby potatoes, 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, swiss chard, steamed mussels & cherry tomatoes.....	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	Steamed seasonal greens
Aberdeen Angus beef fillet 29	Mushrooms, creamed spinach & red onions
Crispy breaded chicken escalope 10.5	Kale, celeriac & apple slaw, smoked almonds
Rolled pork belly, apple compote & crackling 16	Crisp lettuce, vinaigrette & fresh herbs
	Tender stem broccoli, chilli, garlic & parmesan

### SEAFOOD

SAUCES 1

Salmon steak on the bone 12.5	Green peppercorn
Swordfish, mango, avocado & green chilli salsa, coriander 20	BBQ

### BURGERS SERVED WITH FRIES

Béarnaise

Beef burger, onion ring, cheddar & sweet garlic mayo 15	Chimichurri
Chicken breast burger, aged cheddar, caesar slaw & streaky bacon 14	Mushroom
Pea & courgette burger, baby gem, goat's cheese, coriander hummus (v) 12	Lemon butter

## 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  
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3 Granary Square, London N1C 4BH  
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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
2016 Rioja Blanco, 'Decenio', Bodegas Las Orcas, Rioja, ESP.....	7.5 / 30
2015 Sauvignon Blanc, Levin, Loire Valley, FRA.....	8.5 / 35
2015 Riesling, "Dajoar", Andreas Bender, Mosel, GER.....	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 'Symphonie', Cru Classé, Château Sainte-Marguerite, Provence, FRA.....	55
2016 'Faustine', Comte Abbaticci, Corsica, FRA.....	60
2016 Bandol, Domaine Tempier, Provence, FRA.....	65
2016 Côteaux d'Aix-en-Provence, Château La Coste, Provence, FRA (Magnum).....	10.5 / 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
2015 Rioja, "Bicicleta Voladora", Quinta Milu, Rioja, ESP.....	9.5 / 39
2015 Merlot, Côtes de Bordeaux, 'Duc de Nauves', Château Le Puy, Bordeaux, FRA.....	10.5 / 43
2015 Syrah - Mourvèdre, 'Campredon', Alain Chabanon, Languedoc, FRA.....	11.5 / 49
2014 Pinot Noir, Côtes de Nuits, "Chaillots", Gachot-Monot, Burgundy, FRA.....	12 / 51

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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