

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
Pea & mint risotto balls, smoked tomato mayo (v).....	8
Truffle baked goat’s cheese parcel, mixed mushrooms, onion jam & watercress salad (v).....	11
Celeriac soup, hazelnut oil & sage (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 rilette, 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 & toasted pumpkin seeds.....	13

MAINS

Beer battered fish & chips, house tartare & crushed peas.....	15
Smoked ham hock and leek pie, sugarsnap peas, beans & gravy.....	15
Burrata ravioli, fresh tomatoes, basil, pine nuts & parmesan (v).....	13
Roasted cod, swiss chard, steamed mussels & cherry tomatoes.....	18
Cumberland sausages, herb mash, gravy & crispy shallots.....	12
Roasted squash tart, pickled red onion salad, watercress & rocket (v).....	11

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	Tender stem broccoli, chilli, garlic & parmesan
Aberdeen Angus beef fillet 29	Crisp lettuce, vinaigrette & fresh herbs
Crispy breaded chicken escalope 10.5	Mushrooms, creamed spinach & red onions
Rolled pork belly, apple compote & crackling 16	Steamed seasonal greens

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

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

SUNDAY ROAST

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

Served with Yorkshire Pudding & all the trimmings

Available from midday on Sundays

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 4BE
 020 3846 3400 thelighterman.co.uk

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SHARPENERS

FROSÉ Fontainebleau Rosé, Belsazar Rosé Vermouth, strawberry, basil & black peppercorn...	9.5
SEASONAL G&T #2 Lakes Distillery Explorers Edition, Fever-Tree tonic, lemon & mint.....	11
SEASONAL G&T #3 Audemus Pink Pepper Gin, vanilla, hibiscus, tonic water.....	12
AUTUMN CUP Sipsmith London Cup, Smoky Ginger Ale, orange, thyme, rosemary.....	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 Granatxa Blanc, Herencia Altes, Terra Alta, ESP.....	7 / 28
2016 Verdicchio, 'Vigna di Gino', Fattoria San Lorenzo, Marche, ITA.....	8 / 32
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
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).....	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
2016 Côtes du Rhône, 'L'O du Joncier', Domaine du Joncier, Rhône, FRA.....	8.5 / 35
2014 Carménère, 'Winemaker's Gran Reserva', Tamaya, Elqui Valley, CHI.....	9 / 38
2015 Rioja, "Bicicleta Voladora", Quinta Milu, Rioja, ESP.....	10 / 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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