

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.....	10
Pea & mint risotto balls, smoked tomato mayo (v).....	7.5
Baked goat's cheese parcel, cinnamon spiced cranberry compote (v).....	9.5
Celeriac soup, hazelnut oil & sage (v).....	5.5
Lambton & Jackson smoked salmon, lemon & dill crème fraîche, orange dressing.....	9.5
Ham hock terrine, apple jelly, spiced chutney & toasted sourdough.....	9.5
Sharing Bermondsey charcuterie & British cheese board, pickles.....	18

FLATBREADS ORGANIC SPELT FLOUR - ARRIVES WHEN READY

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

SALADS

Crayfish, baby potatoes, shaved fennel, celery, apple, citrus mayo.....	12
Superfood, alfalfa sprouts, beetroot, chickpeas, honey mustard dressing (v).....	10
Grilled chicken, soft boiled free range egg, cherry tomatoes, bacon, classic dressing...	13.5

MAINS

Beer battered fish & chips, house tartare & crushed peas.....	15
British venison pie, glazed carrots & parsnips, gravy.....	15
Burrata ravioli, fresh tomatoes, basil, pine nuts & parmesan (v).....	13
Roast fillet of cod, crushed new potatoes, brown butter & capers.....	18
Roast free range turkey breast, confit leg, cranberry compote, stuffing & roast trimmings...	18
Jerusalem artichoke spelt risotto, truffle vinaigrette & artichoke crisps (v).....	11

WOOD FIRED GRILL

CHOOSE A SIDE & A SAUCE

MEAT

SIDES 3.5

Flank steak, caramelised shallots 17	Crisp lettuce, vinaigrette & fresh herbs
28 day dry-aged Lake District sirloin 24	Mushrooms, creamed spinach & red onions
270g dry-aged ribeye 25.5	Purple sprouting broccoli, chilli, garlic & parmesan
Crispy breaded chicken escalope 12	Steamed seasonal greens
Rolled pork belly, apple compote & crackling 16.5	Skin-on-fries
	Sweet potato fries

SEAFOOD

SAUCES 1.5

Fillet of Scottish salmon, celeriac remoulade 15	Green peppercorn
Grilled king prawns, chilli & lemon, watercress 17	Caramelised shallot

BURGERS SERVED WITH SKIN-ON-FRIES

Beef burger, aged Cheddar sweet garlic mayonnaise 15	Béarnaise
Chicken breast burger, Cheddar, avocado & streaky bacon 14.5	Chimichurri
Pea & courgette burger, baby gem, goat's cheese, coriander hummus (v) 13	Mushroom
	Lemon butter

SUNDAY ROAST

Castlemead free range chicken 18.5 | Dry-aged sirloin of beef 20 | Slow roasted pork belly 19.5

Served with Yorkshire pudding & all the trimmings

English field mushroom & blue cheese Wellington 15

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 4BH
020 3846 3400 thelighterman.co.uk

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

SHARPENERS

MULLED WINE Our house recipe with Belsazar vermouth & your favourite winter spices.....	6.5
MULLED CIDER Our house recipe with Sipsmith Sloe Gin & your favourite winter spices.....	7.5
WINTER 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
HOT G&T Sipsmith London Dry Gin, tonic syrup, orange peel.....	9
SEASONAL G&T #3 Audemus Pink Pepper Gin, vanilla, hibiscus, tonic water.....	12
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 Garnatxa Blanca, 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
2016 Grüner Veltliner, "Lössterrassen", Bründlmayer, Kremstal, AUT.....	9.5 / 38
2016 Viognier, Côtes du Rhône Blanc, "Clementia", Aphillantes, Rhône, 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
2014 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
2015 Barbera/Syrah/Cabernet, 'King's Cross', London Cru, ENG.....	13 / 55

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

FRESHLY SQUEEZED JUICES 4

Orange
Beetroot, red apple & pear
Apple, kiwi, kale & pear
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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