

T H E
L I G H T E R M A N

TO SHARE

Olives / Nuts 3

Skin-on-fries / Sweet potato fries 3.5

Crispy squid, chilli & lime 8.5

Short rib croquettes, black pepper crème fraîche & radishes 11

House-made Scotch egg, apple & cider chutney 7

Ploughman's board (to share) 17

Please ask for our bar snacks

FLATBREADS

ORGANIC SPELT FLOUR - ARRIVES WHEN READY

Tomato, oregano, mozzarella & garlic (v) 7.5

Charred chicken, mozzarella, mushrooms & wild garlic 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, avocado, honey mustard dressing (v) 9.5

Grilled chicken, boiled egg, cherry tomatoes, fresh peas & coriander 13

MAINS

Beer battered fish & chips, house tartare & crushed peas 15

Chicken & leek pie, buttered baby carrots & gravy 15

Beef burger, red onions, cheddar & spiced tomato relish 15

Chicken breast burger, red pepper hummus, rocket & bacon 14

Sweet potato burger, baby gem, goat's cheese, beetroot mayo (v) 11.5

All burgers served with skin-on-fries

TO FINISH

Ice creams & sorbets 1.5ea / Cheese of the day 6.5

ALL DAY SUNDAY ROAST

English chicken 18.5 / Rolled pork belly & crackling 19.5

Dry-aged beef 22.5

Served with all the trimmings

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

THE
LIGHTERMAN

SHARPENERS

FROSÉ Fontainebleau Rosé, Belsazar Vermouth, strawberry, basil & peppercorn	9.5
SEASONAL G&T Burleighs D.E, Fever-Tree lemon tonic, orange & juniper	11
SUMMER CUP Sipsmith London Cup, lemonade, cucumber & lemon verbena	7.5
BLOODY MARY Russian Standard Vodka, tomato juice, house spices	8.5
Manzanilla Sherry, 'Las Medallas', Herederos de Argueso	(100ml) 5
The Collector Vermouth, Somerset	(50ml) 8

SUMMERTIME SPRITZ

THE AXIS, Belsazar white, Limoncello, Yuzu sake, lemon tonic	9
ALL THAT JAZZ-MINE, Bombay Sapphire Gin, jasmine, Crème de Pêche, tonic	8.5
PECHE MODE, Belsazar white, Crème de Pêche, lemon tonic	9

CASK

Hiver, Honey IPA, England 5.4%	5
Crate Golden Ale, England 3.8% - ask staff for details	5
Seasonal Guest Ale - ask staff for details	5

SEASONAL WINES

(GLASS / BOTTLE)

BUBBLES

NV Billecart-Salmon, 'Brut Réserve', Brut, Champagne, FRA	12 / 60
NV Gratiot-Pillièrre, Brut Rosé, Champagne, FRA	12.5 / 65

WHITE

2015 Rioja Blanco, 'Decenio', Bodegas Las Orcas, Rioja, ESP	7.5 / 30
2015 Pinot Gris, Domaine de Bellevue, Loire Valley, FRA	9.5 / 38

ROSÉ

2016 Cinsault, Château Fontainebleau, Provence, FRA	7.5 / 30
2014 'Rosato di Fonterenza', Fonterenza, Tuscany, ITA	9.5 / 40
2016 'Symphonie', Cru Classé, Ch. Sainte-Marguerite, Provence, FRA	55
2015 Côteaux d'Aix, Château La Coste, Provence, FRA (Magnum)	82

RED

2015 Zinfandel, 'Z', Craig Hawkins, Swartland, RSA (served chilled)	8 / 32
2012 Pinot Noir, Hautes-Cotes de Nuits, M. Olivier, Burgundy, FRA	13 / 54

Please ask if you would like to see our cocktail, beer & full wine list

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