

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 & 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

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 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

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|---|-----------|
| FROSÉ Fontainebleau Rosé, Belsazar Vermouth, strawberry, basil & peppercorn | 9.5 |
| SEASONAL G&T #1 Burleighs D.E, Fever-Tree lemon tonic, orange & juniper | 11 |
| SEASONAL G&T #2 Lakes Distillery Explorers Edition, tonic, lemon & mint | 11 |
| SUMMER CUP Sipsmith London Cup, lemonade, cucumber, strawberry & mint | 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

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| ALL THAT JAZZ-MINE, Bombay Sapphire Gin, jasmine, Crème de Pêche, tonic | 8.5 |
| THE AXIS, Belsazar white, Limoncello, Yuzu sake, lemon tonic | 9 |
| PÊCHE MODE, Belsazar white, Crème de Pêche, lemon tonic | 9 |
| THE KING'S SPRITZ Belsazar Rosé, Crème de Mure, lemon & Prosecco | 9.5 |

CASK

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| Tiny Rebel, 'Juicy', Tropical Golden Ale, England 4.8% | 5 |
| Crate Golden Ale, England 3.8% | 5 |
| Seasonal Guest Ale - ask staff for details | 5 |

SEASONAL WINES

(GLASS / BOTTLE)

BUBBLES

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

WHITE

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|---|----------|
| 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

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| 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) | 85 |

RED

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| 2015 Zinfandel, 'Z', C. Hawkins, Swartland, RSA (served chilled) | 8.5 / 34 |
| 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