

THE
LIGHTERMAN

TO SHARE

Olives / Nuts..... 3
Skin-on-fries / Sweet potato fries..... 3.5
Crispy squid, chilli & lime..... 8.5
House-made Scotch egg, apple & cider chutney..... 7
Ploughman's board, Scotch egg, chicken rillette, sourdough & pickles.... 17
Please ask for our bar snacks

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, 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, aged cheddar, caesar slaw & streaky bacon..... 14
Pea & courgette burger, baby gem, goat's cheese, coriander hummus (v)... 12
All burgers served with skin-on-fries

ALL DAY SUNDAY ROAST

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

Served with Yorkshire Pudding & all the trimmings

TO FINISH

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

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



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SHARPENERS

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

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

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

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

WHITE

2016 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
2016 Côteaux d'Aix, Château La Coste, Provence, FRA (Magnum)	10.5 / 85

RED

2015 Zinfandel, 'Z', C. Hawkins, Swartland, RSA (served chilled)	8.5 / 34
2014 Pinot Noir, Côtes de Nuits, Gachot-Monot, Burgundy, FRA	12 / 51

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