

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
Pea & mint risotto balls, smoked tomato mayo (v).....	7.5
Ham hock terrine, apple jelly, spiced chutney & toasted sourdough.....	9.5
Sharing Bermondsey charcuterie & British cheese board, pickles.....	18

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
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, beetroot, chickpeas, honey mustard dressing (v).....	10
Grilled chicken, soft boiled free range egg, cherry tomatoes, bacon....	13.5

MAINS

Beer battered fish & chips, house tartare & crushed peas.....	15
British venison pie, glazed carrots & parsnips, gravy.....	15
Beef burger, aged Cheddar & sweet garlic mayonnaise.....	15
Chicken breast burger, Cheddar, avocado & streaky bacon.....	14.5
Pea & courgette burger, baby gem, goat's cheese, coriander hummus (v)...	13

All burgers served with skin-on-fries

TO FINISH

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

SUNDAY ROAST

Available from midday on Sundays

Castlemead free range roast chicken & bread sauce	18.5
28 Day dry-aged British sirloin of beef & horseradish sauce	20
Lake District Farmers slow roasted pork belly, crackling & apple sauce	19.5

Served with duck fat roast potatoes, Yorkshire pudding,
seasonal vegetables & a jug of gravy

English field mushroom & blue cheese Wellington, mash potato & vegetables	15
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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

MULLED WINE House recipe, Belsazar vermouth & winter spices	6.5
MULLED CIDER House recipe, Sipsmith Sloe Gin & winter spices	7.5
WINTER CUP Sipsmith London Cup, Smoky Ginger Ale, thyme, rosemary	7.5
BLOODY MARY Russian Standard Vodka, tomato juice, house spices	8.5
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

SPRITZ

THE AXIS, Belsazar white, Limoncello, Yuzu sake, lemon tonic	9
THE KING'S SPRITZ Belsazar Rosé, Crème de Mure, lemon & Prosecco	9.5
SMOKING SCARLETT, Belsazar Red, Woodford Reserve, Smoky Ginger Ale	11

CASK

Tiny Rebel, 'Juicy', Tropical Golden Ale, Wales 4.8%	5
Crate, Session IPA, England 3.6%	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 Garnatxa Blanca, Herencia Altes, Terra Alta, ESP	7 / 28
2016 Côtes du Rhône Blanc, "Clementia", Aphillantes, Rhône, FRA	10.5 / 42

ROSÉ

2016 Cinsault, Château Fontainebleau, Provence, FRA	7.5 / 30
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RED

2016 Côtes du Rhône, 'L'O du Joncier', Dom. Joncier, Rhône, FRA	8.5 / 35
2014 Pinot Noir, Côtes de Nuits, Gachot-Monot, Burgundy, FRA	12 / 51
2015 Barbera/Syrah/Cabernet, 'King's Cross', London Cru, ENG	13 / 55

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

