

THE
LIGHTERMAN

MORNING UNTIL MIDDAY

Chia pot, kiwi, green apple & caramelised nuts 5
Toast & crumpets, butter, house-made jams 3.5
Fresh fruit salad, toasted seeds & mint 4
Smoked salmon & crushed avocado on rye 8
Eggs Benedict 9.5
Crushed avocado on toast, poached eggs & herbs 9.5
2 poached or scrambled eggs on toasted rye bread 6.5

SIDES 2.5

Cherry tomatoes
Field mushrooms
Streaky bacon
Avocado
Sausages

MIDDAY ONWARDS

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
Burrata, heritage tomatoes & pea salad, toasted seeds (v) 9.5

FLATBREADS ARRIVE WHEN READY

Tomato, oregano, mozzarella & garlic (v) 7.5
Courgettes, ricotta & mint, chillies, herb crème fraîche (v) 8.5
Spicy English sausage, smoked mozzarella & red onions 9

SUNDAY ROAST

ALL DAY SUNDAY SERVED WITH ALL THE TRIMMINGS

English chicken 18.5 / Rolled pork belly & crackling 19.5
Dry-aged beef 22.5

MAINS

Crushed avocado on toast, poached eggs & herbs (v) 9.5 (add bacon 2.5)
Beer battered fish & chips, house tartare & crushed peas 15
Superfood salad, alfalfa sprouts, beetroot, chickpeas, honey mustard dressing (v) 10
Grilled chicken salad, boiled egg, cherry tomatoes, peas & coriander 13
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

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

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)	85

RED

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