

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

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  
Pea & mint risotto balls, smoked tomato mayo (v)..... 8  
House-made Scotch egg, apple & cider chutney..... 7

FLATBREADS ARRIVES WHEN READY

Tomato, oregano, mozzarella & garlic (v)..... 7.5  
Charred onions, goat's cheese & gorgonzola (v)..... 9  
Spicy English sausage, smoked mozzarella & red onions..... 9.5

MAINS

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

Available from midday on Sundays

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 #2 Lakes Distillery Explorers Edition, tonic, lemon & mint	11
SEASONAL G&T #3 Audemus Pink Pepper Gin, vanilla, hibiscus, tonic water	12
AUTUMN CUP Sipsmith London Cup, Smoky Ginger Ale, thyme, rosemary	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

## 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
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, England 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 Granatxa Blanc, Herencia Altes, Terra Alta, ESP	7 / 28
2015 Pinot Gris, Domaine de Bellevue, Loire Valley, FRA	9.5 / 38

### ROSÉ

2016 Cinsault, Château Fontainebleau, Provence, FRA	7.5 / 30
2016 'Symphonie', Cru Classé, Ch. Sainte-Marguerite, Provence, FRA	55
2016 Côteaux d'Aix, Château La Coste, Provence, FRA (Magnum)	85

### 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

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