

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  
Pea & mint risotto balls, smoked tomato mayo (v)..... 7.5  
Ham hock terrine, apple jelly, spiced chutney & toasted sourdough..... 9.5

FLATBREADS ORGANIC SPELT FLOUR - ARRIVES WHEN READY

Tomato, oregano, mozzarella & garlic (v)..... 7.5  
Roast squash, goat's cheese, chilli & sage (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, soft boiled free range egg, cherry tomatoes, bacon... 13.5  
Beef burger, aged Cheddar and sweet garlic mayonnaise..... 15  
Chicken breast burger, aged 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

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

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

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

### 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

