
MORNING DRINKS

CHAMPAGNE & SPARKLING	(125ml)
NV Nino Franco, Prosecco, 'Rustico', Brut, Veneto, ITA	£7
NV Billecart-Salmon, Brut Réserve, Brut, Champagne, FRA	£12
NV Gratiot-Pillièrre, Brut Rosé, Champagne, FRA	£12.5

MORNING COCKTAILS

Bloody Mary	£8.5
Mimosa	£8.5
Peach Bellini	£8.5

FRESHLY SQUEEZED JUICES

Orange	£4
Golden beetroot, orange & pear	£4
Apple, cucumber & celery	£4
Carrot, apple & ginger	£4

JUICES

Chegworth Valley Cox & Bramley apple juice / pear juice	£3.5
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TEA

(TEAHOUSE EXCLUSIVES)	£3
English Breakfast / Earl Grey	
Green Tea / Jasmine Tea	
Fresh Mint / Pure Chamomile	
(JARR)	£5
Kombucha Ginger	
Kombucha Passion Fruit	

COFFEE (READS COFFEE)

Espresso	£2.5
Cappuccino / Latte / Macchiato / Americano	£3

BRUNCH FROM 9AM - 4PM

Chia & yoghurt pot, berry compote, coconut granola	£5
Green superfood vegan bowl, flax, mixed seeds & goji berries	£5.5
Rolled oats, blueberries & maple syrup	£4
Lambton & Jackson smoked salmon, crushed avocado on rye	£8
Banana & pecan bread, maple butter, caramelised banana	£7.5
Toast & crumpets, butter, house-made jam	£3.5
Fresh fruit salad, toasted seeds & mint	£4

FREE-RANGE EGGS

The Lighterman Full English	£11
Cherry tomato baked eggs, avocado & croutons	£8.5
Eggs Benedict	£9.5
2 eggs served any style on toasted rye bread	£6.5
Crushed avocado on toast, poached eggs & herbs	£9.5
Smoked cheddar flatbread, bacon, Worcestershire sauce & fried egg	£8.5
Buttermilk pancakes, fruit compote & lime yoghurt	£10.5

SIDES £2.5


Baked beans	Field mushroom	Streaky bacon
Avocado salsa	Cherry tomatoes	Cumberland sausage

Please ask about our brunch flatbread specials

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

THE
LIGHTERMAN
3 Granary Square, London N1C 4BH
020 3846 3400 thelighterman.co.uk

We use local British produce whenever possible & all our fish & crustacea are from sustainable sources.



MENU FROM 12PM - 4PM

STARTERS

Freshly shucked Carlingford oysters	half doz. £16 / doz. £29
Crispy squid, chilli & lime	£8.5
Dressed Cornish crab, apple mayo, pickled chilli & coriander	£11
Pork terrine en croute, cider jelly, honey mustard & radishes	£8.5
Pearl barley & smoked cheddar croquettes, romesco dip (v)	£8
White onion soup, cheddar & truffle toastie (v)	£7
Baked goat's cheese, charred broccoli, toasted almonds & grapes (v)	£8
Homemade Scotch egg, smoked paprika & mustard mayo	£6.5
Ploughman's board, Scotch egg, pork terrine, sourdough & house pickles (to share)	£16

FLATBREADS

ORGANIC SPELT FLOUR - ARRIVES WHEN READY

Tomato, oregano, mozzarella & garlic (v)	£7
Charred chicken, cherry tomatoes, grilled leeks & rocket pesto	£8.5
Feta, charred red peppers, artichokes & black olives (v)	£8
Spicy English sausage, smoked mozzarella & red onions	£8.5

SALADS

Smoked trout, shaved fennel, watercress, toasted almonds & orange dressing	£11.5
Superfood salad, alfalfa sprouts, avocado, mint buttermilk dressing (v)	£9.5
Grilled chicken breast, boiled egg, squash, corn & coriander	£12

MAINS

300g dry-aged ribeye, skin-on-fries & Béarnaise	£25
Salmon steak on the bone, baby gem salad & lemon butter sauce	£16
Beer battered fish & chips, house tartare & crushed peas	£14
Chicken & mushroom pie, gravy & brassicas	£15
Beef burger, red onions, smoked Applewood cheddar & BBQ mayo	£14
Chicken breast burger, lemon & thyme hummus, spinach, bacon	£13.5
Sweet potato burger, halloumi, cucumber, coriander & yoghurt (v)	£10.5

All burgers served with skin-on-fries

SIDES £3.5

Skin-on-fries / Sweet potato fries / Green beans, shallots & toasted almonds /
Steamed seasonal vegetables

SAUCES £1

Green peppercorn / Red wine / Béarnaise / Chimichurri / Mushroom / Lemon butter

ALL DAY 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

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