

THE
LIGHTERMAN

MORNING UNTIL MIDDAY

Chia & yoghurt pot, berry compote, coconut granola 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
Sausage

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
Goat's cheese on toast, tomato chutney & broad beans (v) 8.5

FLATBREADS ARRIVE WHEN READY

Tomato, oregano, mozzarella & garlic (v) 7.5
Feta, charred red peppers, artichokes & black olives (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, avocado, mint buttermilk dressing (v) 9.5
Grilled chicken salad, boiled egg, cherry tomatoes, peas & coriander 13
Beef burger, red onions, cheddar & spiced tomato relish 15
Chicken breast burger, red pepper hummus, rocket & bacon 14
Sweet potato burger, baby gem, goat's cheese, beetroot mayo (v) 11.5
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 Rosé, strawberry & basil	9.5
SPRING CUP, Sipsmith London Cup, lemonade, cucumber & lemon verbena	7.5
BLOODY MARY, Russian Standard Vodka, tomato juice, house spices	8.5
SEASONAL G&T, Burleighs D.E. lemon tonic, orange & juniper	11
Manzanilla Sherry, 'Las Medallas', Herederos de Argueso (100ml)	5
The Collector Vermouth, Somerset (50ml)	8

SPRINGTIME SPRITZ

THE AXIS, Belsazar white, Limoncello, Yuzu sake, lemon tonic	9
BAD-EN-BOLD, Belsazar rosé, Maraska, Bold aperitif, Mediterranean tonic	9
PECHE MODE, Belsazar white, Crème de Pêche, lemon tonic	9

CASK

Hiver, Honey IPA, England 5.4%	5
Crate Golden Ale, England 3.8%	5
Seasonal Guest Ale - ask us 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 Chenin Blanc / Viognier, Mother Rock, Swartland, RSA	10 / 43

ROSÉ

2016 Cinsault, Château Fontainebleau, Provence, FRA	7.5 / 30
2014 'Rosato di Fonterenza', Fonterenza, Tuscany, ITA	9.5 / 40
2015 'Symphonie', Cru Classé, Ch. Sainte-Marguerite, Provence, FRA	55
2015 Côteaux d'Aix, Château La Coste, Provence, FRA (Magnum)	82

RED

2015 Zinfandel, 'Z', Craig Hawkins, Swartland, RSA (served chilled)	8 / 32
2012 Pinot Noir, Hautes-Cotes de Nuits, M. Olivier, Burgundy, FRA	13 / 54
Please ask to see our full drinks list	

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