

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

TO SHARE

Olives / Nuts £3

Skin-on-fries / Sweet potato fries £3.5

Crispy squid, chilli & lime £8.5

Homemade Scotch egg, smoked paprika & mustard mayo £6.5

Ploughman's board (to share) £16

Please ask for our bar snacks

FLATBREADS

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, toasted almonds & orange dressing £11.5

Superfood salad, alfalfa sprouts, avocado, mint buttermilk dressing (v) £9.5

Grilled chicken breast, boiled egg, squash & coriander £12

MAINS

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

TO FINISH

Ice cream & sorbets £1.5ea / Cheese of the day £6.5

ALL DAY SUNDAY ROAST

English chicken £18.5 / Rolled pork belly & crackling £19.5

Dry-aged beef £22.5

Served with all the trimmings

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

WINTER CUP, Sipsmith London Cup, lemonade, thyme & kumquat	£7.5
BLOODY MARY, Russian Standard Vodka, tomato juice, house spices	£8.5
SEASONAL G&T, Fifty Pounds Gin, homemade chilli & ginger tonic	£10
Manzanilla Sherry, 'Las Medallas', Herederos de Argueso	(100ml) £5
The Collector Vermouth, Somerset	(50ml) £8

## WINTER WARMERS

WHITE HOT CHOCOLATE, Frangelico & marshmallow	£5.5
GROG, Bacardi Gold Rum, lime & winter spices	£6
APPLE TODDY, Calvados, apple syrup & nutmeg	£7

## CASK

Dark Star, 'Hop Head', Golden Ale, England 3.8%	£5
Crate, 'Seasonal Ale', England - ask staff for details	£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 Chenin Blanc/Viognier, Mother Rock, Swartland, RSA	£9.5 / £40

### RED

2013 Nebbiolo/Barbera, 'Le Marne', Monferrato, ITA	£6.5 / £26
2014 Priorat, 'Lo Tumilet', Bodegas Abanico, Cataluna, ESP	£11 / £45

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

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