

Olives / Nuts	3
Bread & butter	3

STARTERS

Goat's cheese on toast, tomato chutney & broad beans (v)	8.5
Crispy squid, chilli & lime	8.5
Citrus cured trout, pomegranate, coriander, orange & cucumber dressing	11
English chicken terrine, hazelnut mayo, crispy skin	9.5
Short rib croquettes, black pepper crème fraîche & radishes	11
Chilled pea & mint soup, lemon crème fraîche, parmesan tuile (v)	7
Prawn cocktail, apple & cucumber salad, avocado	10
House-made Scotch egg, apple & cider chutney	7
Ploughman's board, Scotch egg, chicken terrine, sourdough & house pickles (to share)	17

FLATBREADS ORGANIC SPELT FLOUR - ARRIVES WHEN READY

Tomato, oregano, mozzarella & garlic (v)	7.5
Charred chicken, mozzarella, mushrooms & wild garlic pesto	9
Feta, charred red peppers, artichokes & black olives (v)	8.5
Spicy English sausage, smoked mozzarella & red onions	9

SALADS

Crayfish salad, Jersey Royals, shaved fennel, celery, apple, citrus mayo	12
Superfood salad, alfalfa sprouts, avocado, mint buttermilk dressing (v)	9.5
Grilled chicken, boiled egg, cherry tomatoes, fresh peas & coriander	13

MAINS

Beer battered fish & chips, house tartare & crushed peas	15
Chicken & leek pie, buttered baby carrots & gravy	15
Fresh pasta bake, spinach, ricotta & parmesan (v)	10
Tomato tatin, watercress & feta (v)	13
Roasted cod, shaved broccoli & parmesan salad, crushed hazelnuts	18
Braised lamb shank, mash & wild garlic pesto	18

WOOD FIRED GRILL

CHOOSE A SIDE & A SAUCE

MEAT

Flank steak, red onions & chilli	17
28 day dry-aged Lake District sirloin	22
300g dry-aged ribeye	23.5
Aberdeen Angus beef fillet	29
Crispy breaded chicken escalope	10.5
Rolled pork belly, apple compote & crackling	16
Spiced Herdwick lamb sausages	11

SIDES 3.5

Skin-on-fries
Sweet potato fries
Charred purple sprouting broccoli, Stilton
Buttered Jersey Royals
Corn-on-the-cob, herb butter
Steamed seasonal greens
Green beans, shallots & toasted almonds
Crisp lettuce, classic vinaigrette & fresh herbs

SEAFOOD

Salmon steak on the bone	12.5
Tuna steak, mango & chilli salsa	22

SAUCES 1

Green peppercorn
BQ

BURGERS SERVED WITH FRIES

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

Béarnaise
Chimichurri
Mushroom
Lemon butter

ALL DAY SUNDAY ROAST

English chicken 18.5 / Pork belly 19.5 / Dry-aged beef 22.5

Served with Yorkshire Pudding & all the trimmings

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.

SHARPENERS

FROSE' Château Fontainebleau Rosé, Belsazar Rosé Vermouth, strawberry & basil	9.5
Manzanilla Sherry, 'Las Medallas', Herederos de Argueso	(100ml) 5
The Collector Vermouth, Somerset	(50ml) 8
BLOODY MARY Russian Standard Vodka, tomato juice & all your favourite spices	8.5
SEASONAL G&T Burleighs Distiller's Edition, Fever-Tree lemon tonic, orange & juniper	11
SPRING CUP Sipsmith London Cup, lemonade, cucumber & lemon verbena	7.5

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

(125ml / Bottle)

NV Prosecco, 'Rustico', Nino Franco, Brut, Veneto, ITA	7.5 / 38
NV Billecart-Salmon, 'Brut Réserve', Brut, Champagne, FRA	12 / 60
NV Gratiot-Pillièrre, Brut Rosé, Champagne, FRA	12.5 / 65

WHITE WINE

(175ml / Bottle)

2015 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA	6 / 23
2014 Verdejo, 'Quintaluna', Ossian, Rueda, ESP	6.5 / 26
2015 Rioja Blanco, 'Decenio', Bodegas Las Orcas, Rioja, ESP	7.5 / 30
2015 Sauvignon Blanc, Levin, Loire Valley, FRA	8.5 / 35
2015 Riesling, 'Classic', Framingham Estate, Marlborough, NZ	9 / 37
2015 Viognier, 'La Valiere', Mas Nicot, Languedoc, FRA	9.5 / 39
2016 Chenin Blanc / Viognier / Grenache Blanc, Mother Rock, Swartland, RSA	10 / 43
2015 Chardonnay, Bourgogne Blanc, 'Les Forgets', P.Javillier, Burgundy, FRA	13 / 54

ROSÉ

(175ml / Bottle)

2016 Cinsault, Château Fontainebleau, Provence, FRA	7.5 / 30
2014 'Rosato di Fonterenza', Fonterenza, Tuscany, ITA	9.5 / 40
2015 'Faustine', Comte Abbaticci, Corsica, FRA	50
2015 'Symphonie', Cru Classé, Château Sainte-Marguerite, Provence, FRA	55
2016 Bandol, Domaine Tempier, Provence, FRA	65
2015 Côteaux d'Aix-en-Provence, Château La Coste, Provence, FRA (Magnum)	82

RED WINE

(175ml / Bottle)

2015 Grenache / Cabernet, 'La Cascade', Château Fontainebleau, Provence, FRA	6 / 23
2014 Nebbiolo / Barbera, 'Le Marne', Isolabella della Croce, Monferrato, ITA	7 / 29
2015 Zinfandel, 'Z', Craig Hawkins, Swartland, RSA (served chilled)	8 / 32
2014 Carménère, 'Winemaker's Gran Reserva', Tamaya, Elqui Valley, CHI	9 / 38
2013 Malbec, Cahors, 'Le Combal', Domaine Cosse Maisonneuve, South West, FRA	9.5 / 40
2014 Merlot, Côtes de Bordeaux, 'Duc de Nauves', Château Le Puy, Bordeaux, FRA	10 / 41
2014 Priorat, 'Lo Tumilet', Bodegas Abanico, Cataluna, ESP	11.5 / 48
2012 Pinot Noir, Hautes-Côtes de Nuits, 'Vieilles Vignes', M. Olivier, Burgundy, FRA	13 / 54

125ml available upon request. Please ask for our full wine list.

FRESHLY SQUEEZED JUICES

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

Please ask if you would like to see our cocktail & beer card.