

Olives / Nuts.....	3
Bread & butter.....	3

STARTERS

Burrata, heritage tomatoes, artichokes, confit lemon & toasted seeds (v).....	9.5
Crispy squid, chilli & lime.....	8.5
Seared tuna, wasabi lime mayo, cucumber & coriander.....	10
Pea & mint risotto balls, smoked tomato mayo (v).....	7.5
Truffle baked goat’s cheese parcel, seasonal mushrooms, onion jam & watercress salad (v) ..	9.5
Celeriac soup, hazelnut oil & sage (v).....	5.5
Lambton & Jackson smoked salmon, rye bread, avocado, cucumber & citrus dressing.....	9.5
Ham hock terrine, apple jelly, spiced chutney & toasted sourdough.....	9.5
Sharing Bermondsey charcuterie & British cheese board, pickles.....	18

FLATBREADS ORGANIC SPELT FLOUR - ARRIVES WHEN READY

Tomato, oregano, mozzarella & garlic (v).....	7.5
Shrimp, sweet chilli, spring onions & coriander.....	9
Roast squash, goat’s cheese, chilli & sage (v).....	9
Spicy English sausage, smoked mozzarella & red onions.....	9.5

SALADS

Crayfish, baby potatoes, shaved fennel, celery, apple, citrus mayo.....	12
Superfood, alfalfa sprouts, beetroot, chickpeas, honey mustard dressing (v).....	10
Grilled chicken, soft boiled free range egg, cherry tomatoes, bacon, classic dressing...	13.5

MAINS

Beer battered fish & chips, house tartare & crushed peas.....	15
British venison pie, glazed carrots & parsnips, gravy.....	15
Burrata ravioli, fresh tomatoes, basil, pine nuts & parmesan (v).....	13
Roast fillet of cod, crushed new potatoes, brown butter & capers.....	18
Jerusalem artichoke spelt risotto, truffle vinaigrette & artichoke crisps (v).....	11

WOOD FIRED GRILL

CHOOSE A SIDE & A SAUCE

MEAT

SIDES 3.5

Flank steak, caramelised shallots 17	Crisp lettuce, vinaigrette & fresh herbs
28 day dry-aged Lake District sirloin 24	Steamed seasonal greens
270g dry-aged ribeye 25.5	Purple sprouting broccoli, chilli, garlic & parmesan
Crispy breaded chicken escalope 12	Skin-on-fries
Rolled pork belly, apple compote & crackling 16.5	Sweet potato fries

SEAFOOD

SAUCES 1.5

Fillet of Scottish salmon, celeriac remoulade 15	Green peppercorn
Grilled king prawns, chilli & lemon, watercress 17	Caramelised shallot

BURGERS SERVED WITH SKIN-ON-FRIES

Beef burger, aged Cheddar sweet garlic mayonnaise 15	Béarnaise
Chicken breast burger, Cheddar, avocado & streaky bacon 14.5	Chimichurri
Pea & courgette burger, baby gem, goat’s cheese, coriander hummus (v) 13	Mushroom
	Lemon butter

SUNDAY ROAST

Castlemead free range chicken 18.5 | Dry-aged sirloin of beef 20 | Slow roasted pork belly 19.5

Served with Yorkshire pudding & all the trimmings

English field mushroom & blue cheese Wellington (v) 15

Available from midday on Sundays

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