

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

Olives / Nuts (vg) 3.5
Bread & butter..... 3
Sausage Roll & mustard..... 3.5

STARTERS

Crispy squid, chilli & lime..... 8.5
Pea & mint croquettes, mustard aioli & pea shoots (v) 7.5
Potted smoked salmon, apple & horseradish, toasted sourdough..... 9
British mozzarella, Isle of Wight tomatoes & basil (v) 8.5
British cured meat & cheese board, sausage roll, potted salmon,
piccalilli and toasted sourdough..... 19.5

FLATBREADS ARRIVES WHEN READY

Tomato, oregano, mozzarella & garlic (v) 7.5
Country ham, mozzarella & wild rocket 9.5
Marinated courgette, mint & ricotta (v)..... 9
Spicy English sausage, smoked mozzarella & red onions 9.5

SALADS add smoked salmon...3.5 feta cheese...2.5 grilled chicken breast...3.5

Garden - green beans, peas, new potatoes, tomatoes, spinach & watercress (vg)...9.5
Superfood - alfalfa sprouts, beetroot, chickpeas, honey mustard dressing (vg) ...11
Market - grilled aubergine & peppers, grains, Romanesco & pumpkin seeds (vg)... 10.5

MAINS

Beer battered fish & chips, house tartare & crushed peas..... 15
Chicken & leek pie, glazed carrots & tenderstem broccoli..... 15.5
Roasted trout, broad beans, peas, Jersey royals & lemon butter sauce 18
Roasted beetroot and goat's cheese parcel, sorrel & watercress (v) 14.5

BURGERS SERVED WITH SKIN-ON-FRIES

Beef burger, tomato & red onion relish, cheese & bacon 15
Chicken burger, crushed avocado & bacon..... 14.5
Pea & courgette burger, baby gem, goat's cheese, coriander hummus (v) 13

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

SUMMER CUP Sipsmith London Cup, blackberry, kiwi, cucumber & lemonade	7.5
BLOODY MARY Russian Standard Vodka, tomato juice, house spices	8.5
SEASONAL G&T #3 Audemus Pink Pepper Gin, vanilla, hibiscus, tonic water	12
SEASONAL G&T #4 FAIR. Gin, lime, coriander & Mediterranean tonic	13
Manzanilla Sherry, 'Las Medallas', Herederos de Argueso	(100ml) 5
The Collector Vermouth, Somerset	(50ml) 8

SPRITZ

HUGO Belvoir elderflower, mint, lime & Prosecco	9
THE KING'S SPRITZ Belsazar rosé, crème de mure, lemon & Prosecco	9.5
THE APERITIF Belsazar white, Las Medallas Manzanilla sherry & Prosecco	10
SAINT BLOSSOM Belsazar rosé, St Germain, plum bitters & lemon tonic	10
WINE NOT? Belsazar red, Aperol, mure, lemon & Mediterranean tonic	10

CASK

Brick Brewery, "Peckam", APA, England 4.5%	5.2
Crate, 'Golden', England 3.8%	5.2
Seasonal Guest Ale - ask staff for details	5.2

SEASONAL WINES

(GLASS / BOTTLE)

BUBBLES

NV Billecart-Salmon, 'Brut Réserve', Brut, Champagne, FRA	12 / 65
NV Gratiot-Pillièrre, Brut Rosé, Champagne, FRA	12.5 / 68

WHITE

2015 Garnatxa Blanca, Herencia Altes, Terra Alta, ESP	7.5 / 30
2016 Viognier, Côtes du Rhône, 'Clementia', Aphyllantes, Rhône, FRA	10.5 / 42

ROSÉ

2017 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA	8 / 32
2017 'Symphonie', Cru Classé, Ch. St-Marguerite, Provence, FRA	10.5 / 45

RED

2016 Côtes du Rhône, 'L'O du Joncier', Dom. Joncier, Rhône, FRA	8.5 / 35
2015 Barbera/Syrah/Cabernet, 'King's Cross', London Cru, ENG	13 / 55
2016 Pinot Noir, Mercurey, Michel Juillot, Burgundy, FRA	14 / 56

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