

THE  
LIGHTERMAN

Saturday Menu

**SMALL EATS**

Cauliflower fritters cashew & turmeric sauce [pb]	4.5
Crispy squid herb & chilli sauce	9.5
Castlemead chicken & Welsh leek terrine Little Gem lettuce, shallots & Yorkshire pickle	8
Twice-baked smoked haddock soufflé chive & butter sauce	11
Gin-cured Loch Duart salmon homemade juniper yoghurt, beetroot & salmon roe	8.5
Jerusalem artichoke soup chestnut & truffle [pb]	7

**BRUNCH / EGGS AVAILABLE UNTIL 4PM**

Avocado on toast pickled radish, soft boiled St Ewe egg, sprouting grains & seeds [v]	11
Baked St Ewe eggs Cotswold chorizo, Winchester cheese & English watercress	9
Spinach waffle smoked salmon, poached St Ewe eggs & whipped lemon sour cream	12.5
Chia seed, coconut yoghurt & mixed berry bowl homemade granola & almond butter [pb]	6.5
Shrimp burger Bloody Mary mayonnaise, crisp lettuce & skin-on-fries	15.5

**FLATBREADS ARRIVE WHEN READY**

Prawn, tenderstem broccoli & chilli	9.5
Yellow courgette, broad bean & lovage pesto [pb]	9.5
Cotswold spicy sausage, violet artichoke & Cornish Yarg	9.5

**BIG EATS**

Superfood bowl fermented beetroot, cabbage, sprouting grains, radish, cashew & turmeric dressing [pb]	12.5
Black fig, red & white chicory salad cherry tomatoes & toasted seeds [pb]	9.5
<i>add hot-smoked salmon / grilled chicken breast 4</i>	
Dexter beef burger Lancashire cheese, streaky bacon, The Lighterman relish & skin-on-fries	16.5
Supergrain burger avocado green goddess, red onion marmalade & sweet potato fries [pb]	14.5
Crispy breaded haddock crushed peas, homemade tartare, lemon & skin-on-fries	16.5
Norfolk lamb shoulder & baby turnip hot pot autumn greens	19
Castlemead chicken breast smoked bacon, borlotti beans & smoked Cotswold pork sausage	18
Pan-fried Atlantic cod parsnip, clams & Scottish girolles	19.5
Baked celeriac pomegranate salad, chanterelles, caper & raisin dressing [pb]	16.5
28 day dry-aged grass-fed native breed rib-eye steak bearnaise, watercress & skin-on-fries	26

**SIDES**

Skin-on-fries [pb]	4
Sweet potato fries [pb]	4.5
Autumn greens & chilli [pb]	4
Garlic chestnut mushrooms [v]	4
Roasted new potatoes, lemon thyme [pb]	4

**PUDDINGS**

Dark chocolate parfait orange & honeycomb [v]	7.5
Custard apple slice salted caramel ice cream [v]	7.5
Plum, pear & blackberry crumble blackberry frozen yoghurt [pb on request]	7.5
Frozen creams & sorbets	2

We're cashless! Plant-based [pb] Vegetarian [v]

An optional 12.5% service charge will be added to your bill. Please inform us if you have any dietary or allergen requirements.

## SHARPENERS

Autumn Cup Sipsmith London Cup, blackberry, rosemary, orange & Double Dutch Lemonade	9.5 [glass] / 30 [jug]
Blackberry & Mint Collins Hendricks gin, blackberry & mint syrup, lemon, blackberries, mint & Double Dutch soda	10.5
Rose Royale Grey Goose Le Citron, St Germain Elderflower, rose syrup & Billecart-Salmon Brut Réserve	12
Bloody Mary East London Liquor Company Vodka & house-spiced tomato juice	9.5
Seasonal Large G&T #14 Sipsmith London Dry Gin, Sipsmith Sloe Gin, cranberries & Double Dutch Cranberry & Ginger Tonic	12.5
Seasonal Large G&T #15 Langley's Old Tom Gin, Briottet Framboise, blackberries, rosemary & Double Dutch Light Tonic	12.5
Manzanilla Sherry NV Manzanilla, 'Gabriela', Bodegas Sanchez Ayala & Sanlúcar de Barrameda, ESP	100ml 5

## SPRITZ

Elderflower Rosé Spritz St Germain Elderflower, 'Arcades' Rosé, Prosecco, Angostura Bitters, lemon & Double Dutch Soda	12
Pear & Honey Spritz Zubrowka Vodka, lemon juice, Cox pear juice, prosecco, honey water, pear & Double Dutch Soda	12
Apple Teaser 30&40 Aperitif, Cox apple juice, mint, lemon, prosecco, & Double Dutch Soda	12

## CHAMPAGNE & SPARKLING

	125 ml	Bottle
NV Prosecco, Ca'Degli Ermellini Extra Dry, Veneto, ITA	7.5	38
NV Billecart-Salmon, 'Brut Réserve' Brut, Champagne, FRA	12	67
NV Gratiot-Pillièrè Brut Rosé, Champagne, FRA	12.5	68

## WHITE

	175 ml	Bottle
2018 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	24
2018 Sauvignon Touraine, 'Flint', C. & D. Delecheneau, Loire Valley, FRA	8.5	35
2018 Riesling, 'Dajoar', Andreas Bender, Mosel, GER	9.5	38
2018 Pinot Gris, Holly's Garden, Victoria, AUS	10	40
2018 Rioja Blanco, 'Dia Sol', Moraza, Rioja, ESP	12.5	52
2017 Chardonnay, Bourgogne Blanc, 'Les Grandes Coutures', Xavier Monnot, Burgundy, FRA	13	53

## ROSÉ

	175 ml	Bottle
2018 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA	8.5	34
2018 Grenache, 'Inspiration', Château de Berne, Provence, FRA	11	45
2018 'Faustine', Comte Abbatucci, Corsica, FRA		65
2018 Bandol, Domaine Tempier, Provence, FRA		75
2018 Côteaux Varois, Château Fontainebleau, Provence, FRA	[Magnum]	98

## RED

	175 ml	Bottle
2017 Grenache/Cabernet, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	24
2014 Carménère, 'Winemaker's Gran Reserva', Tamaya, Elqui Valley, CHI	9.5	38
2016 Rioja, Crianza, Biga de Luberrí, ESP	10	40
2014 Malbec, Cahors, 'Le Combal', Cosse Maisonneuve, South West, FRA	10.5	44
2015 Barbera/Syrah/Cabernet, 'King's Cross', London Cru, ENG	11.5	48
2017 Pinot Noir, Bourgogne Rouge, Maison Coillot, Burgundy, FRA	12	50
2015 Montagne St Emilion, 'Les Piliers de Maison Blanche', Bordeaux, FRA	13	52

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

## JUICES

Freshly squeezed juices Orange / Beetroot, orange & ginger / Carrot, apple & ginger / Apple, pear & blackberry / Kale, Cucumber & Pear	4.5
Chegworth Valley Pear & apple juice / Cox & Bramley apple juice	4.5
Gimber Ginger Shot	3