

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

STARTERS

Crispy squid, chilli & lime.....	9.5
Goat's cheese croquettes, cranberry compote & watercress (v)	8
Potted smoked salmon lemon & dill crème fraîche, orange & frisée lettuce.....	9
Soup of the day.....	7.5
Sussex pork & pistachio terrine, spiced chutney & toast.....	10
Candied beetroot, pickled cabbage, toasted almond & pomegranate (vg)	9
Lighterman Artisan Board - British cured meats, potted fish, sausage roll, country cheddar, thyme & tomato jam (to share)	21.5
Lighterman Veg Board - vegetables, goat's cheese croquettes, smoked aubergine, marinated peppers & artichokes, pea & mint dip (to share) (v)	19.5

FLATBREADS ARRIVE WHEN READY

Grilled peppers, black olives, feta & rocket.....	9.5
Hot smoked salmon, capers, dill & crème fraîche.....	9.5
Spicy English sausage, smoked mozzarella & red onions.....	9.5

SALADS add smoked salmon....3.5 feta cheese....2.5 grilled chicken breast....3.5	
Root Veg - butternut, parsnips, swede, mixed grains, rocket & roasted chestnuts (vg)	9.5
Winter Crunch - endive, pear, apple, toasted pecans & balsamic (vg)	10

MAINS

Beer battered fish & chips, house tartare & crushed peas.....	15.5
Venison pie, glazed carrots, parsnips & gravy.....	17.5
Roasted stone bass, sautéed shallots, new potatoes & capers.....	18.5
Courgette & squash pie, steamed broccoli & white wine sauce (v)	16
Braised lamb shank, baby onions, mushrooms & smoked bacon.....	22.5

WOOD FIRED GRILL WE USE SUSTAINABLY SOURCED WOOD & CHARCOAL

Waveney Valley pork belly, roasted garlic & caramelised apple sauce.....	18.5
225g grass fed Galloway sirloin steak, roasted garlic & watercress.....	20
Corn-fed chicken, roasted garlic & watercress.....	14.5
Chef's cut for 2 to share.....	m/p
Grilled fillet of halibut, winter cabbage slaw & mixed cress.....	24

CHOOSE SIDES

Mixed leaves & fresh herbs (vg)	3.5
Winter greens (vg)	4
Truffled mash (v)	5
Rosemary skin-on-fries (vg)	4
Sweet potato fries (vg)	4
Brussels sprouts, bacon & chestnuts.....	4.5

CHOOSE A SAUCE 2

- Green peppercorn
- Béarnaise
- Hollandaise
- Caramelised apple sauce
- Chilli & herb salsa (vg)

BURGERS SERVED WITH ROSEMARY SKIN-ON-FRIES

Beef burger, bacon, tomato relish, cheese.....	15.5
British mozzarella burger, confit aubergine, rocket & red onion jam (v)	14

SUNDAY ROAST

Available from midday on Sundays

Half free range Windsor spit roast chicken 18.5		East Anglian herb marinated lamb shoulder 22.5
Grass fed Galloway beef sirloin 23		Slow roasted Waveney valley pork belly 20
Chestnut & mushroom nut roast (v) 16		

Served with Yorkshire pudding, market vegetables & crisp roast potatoes

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
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SHARPENERS

WINTER CUP Sipsmith London Cup, Belsazar red, spiced syrup, Franklin & Sons ginger ale....	8.5
BLOODY MARY Russian Standard Vodka, tomato juice & all your favourite spices.....	8.5
SEASONAL LARGE G&T #6 FAIR Gin, Sipsmith Sloe Gin, cranberries, rhubarb & hibiscus tonic ...	13
SEASONAL LARGE G&T #7 Oxley Gin, Lillet, lime, spiced fig, Franklin & Sons tonic.....	13.5
Manzanilla Sherry, 'Las Medallas', Herederos de Argueso.....	(100ml) 5

HOT SERVES

HOT GIN & TONIC Sipsmith London Dry Gin, tonic syrup, orange peel.....	10
HOT TODDY Monkey Shoulder Scotch, cloves, lemon & honey.....	10
SLOE 'N' CIDER Hoxton Cidersmith, Sipsmith Sloe Gin & spiced syrup.....	10

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

(125ML / BOTTLE)

NV Prosecco, Ca'Degli Ermellini, Extra Dry, Veneto, ITA.....	7.5 / 38
NV Billecart-Salmon, 'Brut Réserve', Brut, Champagne, FRA.....	12 / 65
NV Gratiot-Pillièrre, Brut Rosé, Champagne, FRA.....	12.5 / 68

WHITE

(175ML / BOTTLE)

2016 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA.....	6 / 23
2017 Garnatxa Blanca, Herencia Altes, Terra Alta, ESP.....	7.5 / 30
2017 Albariño, Diluvio, Rias Baixas, ESP.....	8 / 33
2017 Sauvignon Blanc, Levin, Loire Valley, FRA.....	8.5 / 35
2017 Riesling, 'Dajoar', Andreas Bender, Mosel, GER.....	9 / 37
2017 Grüner Veltliner, 'Lössterrassen', Bründlmayer, Kremstal, AUT.....	9.5 / 38
2014 Chablis, 'Comte de Béru', Château de Béru, Burgundy, FRA.....	10.5 / 44

ROSÉ

(175ML / BOTTLE)

2017 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA.....	8 / 32
2017 'Symphonie', Cru Classé, Château Sainte-Marguerite, Provence, FRA.....	45
2016 'Faustine', Comte Abbaticci, Corsica, FRA.....	60
2016 Bandol, Domaine Tempier, Provence, FRA.....	75
2017 Côteaux Varois, Château Fontainebleau, Provence, FRA (Magnum).....	98

RED

(175ML / BOTTLE)

2016 Grenache/Cabernet, 'La Cascade', Château Fontainebleau, Provence, FRA.....	6 / 23
2014 Nebbiolo/Barbera, 'Le Marne', Isolabella della Croce, Monferrato, ITA.....	7.5 / 30
2017 Côtes du Rhône, 'L'O du Joncier', Domaine du Joncier, Rhône, FRA.....	9 / 38
2015 Rioja, Crianza, Biga de Luberri, ESP.....	10 / 40
2014 Malbec, Cahors, 'Le Combal', Cosse Maisonneuve, South West, FRA.....	10.5 / 44
2016 Merlot, Côtes de Bordeaux, 'Duc de Nauves', Château Le Puy, Bordeaux, FRA.....	11 / 47
2016 Syrah, Crozes-Hermitage, 'Silene', J.L Chave, Rhône, FRA.....	11.5 / 49
2015 Pinot Noir, Bourgogne Rouge, Maison Coillot, Burgundy, FRA.....	12.5 / 50
2015 Barbera/Syrah/Cabernet, 'King's Cross', London Cru, ENG.....	13 / 55

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

FRESHLY SQUEEZED JUICES 4.5

Orange
Apple, kiwi, cucumber & mint
Carrot, apple & ginger
Apple, pear & blackberry

CHEGWORTH VALLEY JUICES 4.5

Cox & Bramley apple juice
Pear juice

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PUDDINGS

SPICED BREAD & BUTTER PUDDING 6.5

brandy custard

2016 Jurançon, Domaine de Souch 9

WARM CHOCOLATE BROWNIE 6.5

salted caramel ice cream

2016 Côteaux du Layon, Alex Cady 7

SHERRY TRIFLE 6.5

berries, toasted almonds & gingerbread

2016 Jurançon, Domaine de Souch 9

ICE CREAMS & SORBETS 1.5EA

made in-house

2017 Riesling Auslese, Bender 8.5

BRITISH ARTISAN
CHEESE SELECTION 10.5

crackers & quince jelly

2013 LBV Port, Niepoort 7

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

AFTER DINNER

ESPRESSO MARTINI, FAIR. Vodka & Café liqueur with Reads Coffee 11

IRISH COFFEE, Teeling, Reads Coffee & cream 8.5

SPICED BEAN Evan Williams honey Bourbon, Coole Swan,
Cointreau, coffee, nutmeg & star anise 13.5

Limoncello d'Amalfi, Staibano, Italy 3

Kümmel, Wolfschmidt, Germany 3

Amaretto, Lazzaroni, Italy 4

Coole Swan, Irish Cream, Ireland 4

Sambuca, Strega, Italy 3

WHISKY

Compass Box, 'Spice Tree', Blend, Scotland 6

Caol Ila 12yo, Single Malt, Islay, Scotland 6

Balvenie 14yo, 'Caribbean Cask', Single Malt, Speyside, Scotland 9

Teeling, 'Small Batch', Blend, Ireland 5

Nikka, 'From the Barrel', Malt & Grain Blend, Japan 7

BRANDY & EAU DE VIE

Cognac, Maxime Trijol VSOP, Grand Champagne, France 8

Armagnac, Clos Martin 8yo, Folle Blanche, Bas Armagnac, France 5

Calvados, Dupont VSOP, Pays d'Auge, France 6

Grappa di Vespaiolo, 'Amorosa di Settembre', Jacopo Poli, Italy 8

Eau de Vie Framboise, G. Miclo, France 6

RUM

Doorly's XO, Barbados 4

Mezan 2006, Don Jose, Panama 5.5

Please ask if you would like to see our full drinks list

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