

# ALL DAY MENU



Olives [vg] / Nuts [v] / Bread & butter [v] 4  
Sausage roll & mustard 4

## STARTERS

Crispy squid chilli & lime 9.5  
Goat's cheese croquettes [v] 8  
smoked tomato chutney & watercress  
Crayfish & crab cocktail 9.5  
apple, pea shoots & Bloody Mary sauce  
Potted ham hock 8.5  
pickled vegetables & Melba toast  
Beetroot-cured salmon 9.5  
fennel & dill salad, seeded crackers  
Grilled English asparagus [vg] 9  
red pepper dressing, toasted almonds & rocket  
The Lighterman Artisan Board *To share* 21.5  
British cured meats, potted ham hock, sausage roll,  
country Cheddar, thyme & tomato jam  
The Lighterman Veg Board [v] *To share* 19.5  
goat's cheese croquettes, confit aubergine,  
marinated artichokes & peppers, beetroot dip

## FLATBREADS ARRIVES WHEN READY

Grilled aubergine [v] 9.5  
Berkswell cheese, egg, mozzarella & basil  
Hot-smoked salmon 9.5  
capers, dill & crème fraîche  
Spicy English sausage 9.5  
smoked mozzarella & fennel

## SALADS

*add smoked salmon / grilled chicken breast* 4  
*add feta cheese* 2.5  
Superfood [vg] 11.5  
carrots, beetroot, cauliflower, fennel,  
radish & pomegranate  
Garden [vg] 11.5  
peas, broad beans, Jersey Royals, Romanesco broccoli,  
wild rocket & heritage tomatoes  
Caesar 11.5  
Cos lettuce, poached egg, bacon, anchovies & parmesan

## MAINS

Beer battered fish & chips 16  
house tartare & crushed peas  
Fish & mussel pie 17.5  
filo pastry & mixed spring greens  
Herb-crustod cod fillet 19.5  
spring vegetable broth & samphire  
Roast sweet potato [vg] 15  
toasted hazelnuts, rocket & pomegranate

## WOOD FIRED GRILL

WE USE SUSTAINABLY SOURCED WOOD & CHARCOAL

Cotswold spring lamb cutlets 24.5  
pickled morels, grilled spring onions & roasted garlic  
28 day dry-aged grass-fed Galloway sirloin steak 22  
roasted garlic  
Corn-fed chicken breast 16.5  
green bean salad & roasted garlic  
Chef's cut for 2 to share m/p  
*add a sauce* 2  
*green peppercorn / Béarnaise / Hollandaise /*  
*chilli & herb salsa [vg]*

Yellowfin tuna steak 21.5  
broad beans & pea salsa, watercress  
Waveney Valley pork chop 19  
roasted garlic & caramelised apple sauce  
45 day dry-aged Dexter beef burger 16.5  
streaky bacon, tomato relish & mature Cheddar  
British mozzarella burger [v] 14  
confit aubergine, rocket, red onion jam  
& rosemary skin-on-fries

## SIDES

Mixed leaves & fresh herbs [vg] 3.5  
Seasonal buttered greens [v] 4.5  
Steamed new potatoes, herb salt [vg] 4  
Skin-on-fries [vg] 4  
Sweet potato fries [vg] 4.5  
Heritage tomatoes & basil salad [vg] 5

SUNDAY ROASTS. EVERY SUNDAY FROM 12PM.

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

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## SHARPENERS

Summer Cup	8.5
Sipsmith London Cup, strawberry, orange, blackberry, Franklin & Sons lemonade	
Bloody Mary	9.5
Russian Standard Vodka, tomato juice & all your favourite spices	
Seasonal Large G&T #8	13
FAIR. Gin, peach, thyme, Franklin & Sons rhubarb & hibiscus tonic	
Seasonal Large G&T #9	12.5
Aviation Gin, grapefruit, Franklin & Sons rosemary & olive tonic	
Manzanilla Sherry	[100ml] 5
'Las Medallas', Herederos de Argueso	

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## SPRITZ

Hugo Spritz	9.5	
St Germain Elderflower Liqueur, mint & Prosecco		
Bloom & Sage Spritz	10	
Belsazar Rosé, raspberry & sage syrup, lemon juice & Prosecco		
Melonaid Spritz	10	
Belsazar White, Melonade, pineapple, lime & Prosecco		
<b>CHAMPAGNE &amp; SPARKLING</b>	125 ml	Bottle
NV Prosecco, Ca'Degli Ermellini	7.5	38
Extra Dry, Veneto, ITA		
NV Billecart-Salmon, 'Brut Réserve'	12	67
Brut, Champagne, FRA		
NV Gratiot-Pillière	12.5	68
Brut Rosé, Champagne, FRA		

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## ROSÉ

2017 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA	175 ml	Bottle
	8.5	34
2018 Grenache, 'Inspiration', Château de Berne, Provence, FRA	10.5	45
2016 'Faustine', Comte Abbatucci, Corsica, FRA		60
2018 Bandol, Domaine Tempier, Provence, FRA		75
2017 Côteaux Varois, Château Fontainebleau, Provence, FRA	[Magnum]	98

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## WHITE

2017 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	24
2017 Garnatxa Blanca, Herencia Altes, Terra Alta, ESP	7.5	30
2017 Albariño, Diluvio, Rias Baixas, ESP	8	33
2018 Sauvignon Touraine, 'Flint', C. & D. Delecheneau, 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

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## RED

2017 Grenache/Cabernet, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	24
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 Luberrí, 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
2017 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.

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## JUICES

Freshly squeezed juices Orange // Apple, kiwi, cucumber & mint // Carrot, apple & ginger // Apple, pear & blackberry	4.5
Chegworth Valley Cox & Bramley apple juice // Pear juice	4.5