

ALL DAY MENU



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

STARTERS

Poached Chalk Stream sea trout 9
samphire & Hollandaise

Crayfish & crab cocktail 9.5
apple, pea shoots & Bloody Mary sauce

Crispy squid chilli & lime 9.5

Chilled tomato & chive soup [vg] 7
croutons & olive oil

Goat's cheese croquettes [v] 8
smoked tomato chutney & watercress

Galloway beef tartare 9.5
slow-cooked egg yolk & truffle crisps

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, roasted aubergine,
marinated artichokes & peppers, beetroot dip

FLATBREADS

ARRIVES WHEN READY

Courgette [v] 9.5
English Fettle cheese, lemon & mint

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 English Fettle cheese 3

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

Castlemead chicken & tarragon pie 17.5
mixed leaf salad

Artichoke & spinach filo tart [vg] 16.5
cashew ricotta & green leaf fennel sauce

British mozzarella burger [v] 14
roasted aubergine, rocket, red onion jam
& rosemary skin-on-fries

WOOD FIRED GRILL

WE USE SUSTAINABLY SOURCED WOOD & CHARCOAL

Corn-fed chicken breast 16.5
green bean salad & roasted garlic

Waveney Valley pork chop 19
roasted garlic & caramelised apple sauce

28 day dry-aged grass-fed Galloway sirloin steak 22
roasted garlic

Chef's cut for 2 to share m/p
add a sauce 2
green peppercorn / Béarnaise / Hollandaise /
chilli & herb salsa [vg]

Cotswold spring lamb cutlets 24.5
mint & roasted garlic

Yellowfin tuna steak 22.5
chopped cucumber, tomato & mint

Atlantic salmon fillet 18.5
garden peas, broad beans & sorrel

45 day dry-aged Dexter beef burger 16.5
streaky bacon, tomato relish & mature Cheddar

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.

SHARPENERS

Summer Cup	8.5 / 30 (jug)
Sipsmith London Cup, strawberry, orange, blackberry, Franklin & Sons lemonade	
Sweet Pea	9.5
Bombay Sapphire, sugar snap pea syrup, lemon juice & soda	
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	

SPRITZ

Mediterranean Sangria		9.5
Vermentino 'Cascade', lemon juice, rosemary & PYPR		
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		
CHAMPAGNE & SPARKLING	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-Pillièrre	12.5	68
Brut Rosé, Champagne, FRA		

ROSÉ

	175 ml	Bottle
2018 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA	8.5	34
2018 Grenache, 'Inspiration', Château de Berne, Provence, FRA	10.5	45
2018 'Faustine', Comte Abbatucci, Corsica, FRA		65
2018 Bandol, Domaine Tempier, Provence, FRA		75
2017 Côteaux Varois, Château Fontainebleau, Provence, FRA	[Magnum]	98

WHITE

2018 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	24
2018 Garnatxa Blanca, Herencia Altes, Terra Alta, ESP	7.5	30
2018 Albariño, Diluvio, Rias Baixas, ESP	8	33
2018 Sauvignon Touraine, 'Flint', C. & D. Delecheneau, Loire Valley, FRA	8.5	35
2018 Riesling, 'Dajoar', Andreas Bender, Mosel, GER	9	37
2017 Grüner Veltliner, 'Lössterrassen', Bründlmayer, Kremstal, AUT	9.5	38
2016 Chardonnay, Bourgogne Blanc, Thierry Pillot, Burgundy, FRA	13	50

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.

JUICES

Freshly squeezed juices Orange / Kale, apple, fennel & cucumber / Carrot, apple & ginger / Pineapple, mint, kiwi & apple	4.5
Chegworth Valley Cox & Bramley apple juice / Pear juice	4.5