

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

STARTERS

Crispy squid, chilli & lime.....	9
Goat's cheese croquettes, plum chutney (v).....	8
House cured salmon, pickled salsify, dill & horseradish.....	9.5
Soup of the day.....	7.5
Venison carpaccio, toasted hazelnuts, truffle, Berkswell cheese.....	10.5
Roasted heritage squash, Jerusalem artichokes, rocket, almond curd (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 ARRIVES WHEN READY

Smoked chicken, roasted butternut squash & thyme.....	9.5
Goat's cheese, caramelised red onion, pine nuts & rocket.....	9.5
Anchovies, olives, preserved lemon & soft herbs.....	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				
Superfood - alfalfa sprouts, beetroot, chickpeas & sweet mustard dressing (vg)	11				
Autumn Green - kale, broccoli, green beans, fennel, marinated artichokes & rocket (vg) ..	10.5				

MAINS

Beer battered fish & chips, house tartare & crushed peas.....	15.5
Steak & craft ale pie, roasted root vegetables.....	15.5
Roasted cod, cauliflower, samphire, capers & burnt butter.....	18.5
Wild mushroom & goat's cheese Wellington, mixed cress & white wine sauce (v)	16.5
Baked pumpkin & fig tart, roast chestnuts & herb dressing (vg).....	14.5

WOOD FIRED GRILL WE USE SUSTAINABLY SOURCED WOOD & CHARCOAL

East Anglian lamb rump, rosemary marinade, roasted garlic & watercress.....	22.5
250g dry-aged rib eye, roasted garlic & watercress.....	26
Corn-fed chicken, herb dressing & roasted garlic.....	14.5
East Anglian veal cutlet, roasted garlic & sage.....	22.5
Scottish salmon fillet, celeriac remoulade.....	19.5

CHOOSE SIDES

Mixed leaves & fresh herbs (vg)	3.5
Autumn greens (vg)	4
Roasted herb potatoes (v)	4
Rosemary skin-on-fries (vg)	4
Sweet potato fries (vg)	4

CHOOSE A SAUCE 2

Green peppercorn
Béarnaise
Mustard Hollandaise
Anchovy & sage
Mixed herb (vg)

BURGERS SERVED WITH ROSEMARY SKIN-ON-FRIES

Beef burger, bacon, tomato relish, cheese.....	15.5
Free range chicken burger, crushed avocado.....	15
British mozzarella burger, confit aubergine, rocket & red onion jam (v)	14

SUNDAY ROAST

Half free-range spit-roasted chicken 19.5 | Dry-aged native breed rump of beef 22
 Slow roasted Norfolk pork belly 20
 Nut & vegetable roast (v) 16

Served with Yorkshire pudding & all the trimmings
 Available from midday on Sundays

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
 020 3846 3400 thelighterman.co.uk

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SHARPENERS

AUTUMN CUP Sipsmith London Cup, Belsazar red, spiced syrup & Fever-Tree ginger ale.....	8.5
BLOODY MARY Russian Standard Vodka, tomato juice & all your favourite spices.....	8.5
SEASONAL G&T #3 Audemus Pink Pepper Gin, edible flowers & Fever-Tree tonic.....	12
SEASONAL G&T #5 Oxley Gin, blackberries & Elderflower Fever-Tree tonic.....	13
Manzanilla Sherry, 'Las Medallas', Herederos de Argueso..... (100ml)	5
The Collector Vermouth, Somerset	(50ml) 8

SPRITZ

THE APERITIF Belsazar white, Las Medallas Manzanilla sherry & Prosecco.....	10
SAINT BLOSSOM Belsazar rosé, St Germain, lemon, plum bitters & lemon tonic.....	10
WINE NOT? Belsazar red, Aperol, fraises des bois, lemon, bitters & Mediterranean tonic....	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 WINE

(175ML / BOTTLE)

2016 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA.....	6 / 23
2016 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 WINE

(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.....	8.5 / 35
2017 Rioja, "Bicicleta Voladora", Quinta Milu, Rioja, 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 6.5

MIXED BERRY & APPLE CRUMBLE

custard ice cream

2015 Jurançon, Charles Hours 9

STICKY TOFFEE PUDDING

vanilla ice cream

2016 Côteaux du Layon, Alex Cady 7

AUTUMN GARDEN POSSET

caramelised citrus fruit

2017 Riesling Auslese, Bender 8.5

PLUM BAKEWELL TART

cherry sorbet

2016 Côteaux du Layon, Alex Cady 7

WARM CHOCOLATE & CARAMEL BROWNIE

salted caramel ice-cream

2016 Côteaux du Layon, Alex Cady 7

ICE CREAMS & SORBETS 1.5EA

made in-house

2017 Riesling Auslese, Bender 8.5

CHEESE BOARD 9.5

apple & cider chutney, crackers

2013 LBV Port, Niepoort 7

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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

High West, 'Campfire', Bourbon blend, America 7

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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