

Olives (vg) / Nuts (v) / Bread & butter / Sausage roll & mustard3.5

STARTERS

Crispy squid, chilli & lime.....9.5
Goat's cheese croquettes, orange compote & watercress (v).....8
Crayfish, crab cocktail, avocado & Bloody Mary sauce.....9.5
Potted ham hock, pickled vegetables & Melba toast.....8.5
Poached salmon, asparagus salad, cucumber & maple dressing.....9
Polenta cake, spiced fennel & beetroot dressing (vg).....9
The Lighterman Artisan Board - British cured meats, potted ham hock, sausage roll,
country cheddar, thyme & tomato jam (to share).....21.5

FLATBREADS ARRIVE WHEN READY

Stilton, caramelised onions, walnuts, balsamic glaze (v).....9.5
Hot-smoked salmon, capers, dill & crème fraîche.....9.5
Spicy English sausage, smoked mozzarella & fennel.....9.5

SALADS add smoked salmon....5 feta cheese....2.5 grilled chicken breast....5
Superfood - carrots, beetroot, cauliflower, fennel, radish & pomegranate (vg)11.5
Spring Crunch - radicchio, Cos lettuce, cucumber & purple sprouting broccoli (vg)10
Granary - mixed grains, parsley, cherry tomatoes, rocket & sesame dressing (vg).....10.5

SUNDAY ROAST

Half free range Windsor spit-roast chicken 18.5
28 day dry-aged grass-fed Galloway beef sirloin, horseradish cream 23
Slow-roasted Waveney Valley pork belly, crackling & caramelised apple sauce 19.5
East Anglian herb-marinated lamb shoulder, house mint sauce 22.5
Chestnut & mushroom nut roast, housemade vegetable gravy & trimmings (v) 16

*Served with Yorkshire pudding, market vegetables
& roast potatoes*

MAINS

Beer battered fish & chips, house tartare & crushed peas.....16
Grilled corn-fed chicken breast, green bean salad & roasted garlic.....16.5
Grilled 28 day dry-aged grass-fed Galloway sirloin steak & roasted garlic.....21
Grilled Chalk Springs trout, mixed grains & sesame dressing.....19.5
Grilled Waveney Valley pork chop, roasted garlic & caramelised apple sauce.....19
Dry aged beef burger, streaky bacon, tomato relish, Cheddar & rosemary skin-on-fries15.5
British mozzarella burger, confit aubergine, red onion jam & rosemary skin-on-fries (v)14

SIDES

Mixed leaves & fresh herbs (vg)..... 3.5 Mixed spring greens (v) 4.5
Rosemary skin-on-fries (vg)..... 4 Jersey Royals & horseradish (v) 5
Sweet potato fries (vg)..... 4.5 Beetroot & carrot slaw (v)..... 4.5

We're cashless

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 4BE
020 3846 3400 thelighterman.co.uk

We use local British produce
whenever possible & all our
fish & crustacea are from
sustainable sources.

SHARPENERS

SPRING CUP Sipsmith London Cup, strawberry, orange, blackberry, Franklin & Sons lemonade	8.5
BLOODY MARY Russian Standard Vodka, tomato juice & all your favourite spices	8.5
SEASONAL LARGE G&T #8 FAIR. gin, peach, thyme, Franklin & Sons rhubarb & hibiscus tonic	13
SEASONAL LARGE G&T #9 Aviation gin, grapefruit, Franklin & Sons rosemary & olive tonic	12.5
SHERRY Manzanilla, 'Las Medallas', Herederos de Argueso (100ml)	5

SPRITZ

HUGO SPRITZ St Germain elderflower liqueur, mint & Prosecco	9.5
BLOOM & SAGE SPRITZ Belsazar Rosé, raspberry & sage syrup, lemon juice & Prosecco	10
MELONAIID SPRITZ Belsazar White, Melonade, pineapple, lime & Prosecco	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 / 67
NV Gratiot-Pillièrre, Brut Rosé, Champagne, FRA	12.5 / 68

WHITE

(175ML / BOTTLE)

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
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
2018 Grenache, 'Inspiration', Château de Berne, Provence, FRA	10.5 / 45
2016 'Faustine', Comte Abbattucci, Corsica, FRA	60
2016 Bandol, Domaine Tempier, Provence, FRA	75
2017 Côteaux Varois, Château Fontainebleau, Provence, FRA (Magnum)	98

RED

(175ML / BOTTLE)

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 Luberrri, 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.

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

We're cashless

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 4BE
020 3846 3400 thelighterman.co.uk

We use local British produce whenever possible & all our fish & crustacea are from sustainable sources.