

# SUNDAY MENU



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## SUNDAY ROAST

Served with Yorkshire pudding, market vegetables & roast potatoes

Half free range Windsor spit-roast chicken housemade gravy	18.5	Chestnut & mushroom nut roast (v) housemade vegetable gravy	16
28 day dry-aged grass-fed Galloway beef sirloin housemade gravy & horseradish cream	23		

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Olives (vg) / Nuts (v) / Bread & butter (v)	4
Sausage roll & mustard	4

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## STARTERS

Poached Chalk Stream sea trout samphire & Hollandaise	9
Crayfish & crab cocktail apple, pea shoots & Bloody Mary sauce	9.5
Crispy squid chilli & lime	9.5
Chilled tomato & chive soup (vg) croutons & olive oil	7
Goat's cheese croquettes (v) smoked tomato chutney & watercress	8
Galloway beef tartare slow-cooked egg yolk & truffle crisps	9.5
The Lighterman Artisan Board <i>To share</i> British cured meats, potted ham hock, sausage roll, country Cheddar, thyme & tomato jam	21.5

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## SALADS

<i>add smoked salmon / grilled chicken breast</i>	4
<i>add English Fettle cheese</i>	3
Superfood (vg) carrots, beetroot, cauliflower, fennel, radish & pomegranate	11.5
Garden (vg) peas, broad beans, Jersey Royals, Romanesco broccoli, wild rocket & heritage tomatoes	11.5
Caesar Cos lettuce, poached egg, bacon, anchovies & parmesan	11.5

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## FLATBREADS

ARRIVES WHEN READY

Courgette (v) English Fettle cheese, lemon & mint	9.5
Hot-smoked salmon capers, dill & crème fraîche	9.5
Spicy English sausage smoked mozzarella & fennel	9.5

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## MAINS

Grilled corn-fed chicken breast green bean salad & roasted garlic	16.5
Grilled Waveney Valley pork chop roasted garlic & caramelised apple sauce	19
Grilled 28 day dry-aged grass-fed Galloway sirloin steak roasted garlic	22
Artichoke & spinach filo tart (vg) cashew ricotta & green leaf fennel sauce	16.5
Beer battered fish & chips house tartare & crushed peas	16
Yellowfin tuna steak chopped cucumber, tomato & mint	22.5
45 day dry-aged Dexter beef burger streaky bacon, tomato relish & mature Cheddar	15.5
British mozzarella burger (v) roasted aubergine, rocket, red onion jam & rosemary skin-on-fries	14

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## 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

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## 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	

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## ROSÉ

2018 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA	125 ml	Bottle
	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

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## 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

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

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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## 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		
<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-Pillièrre	12.5	68
Brut Rosé, Champagne, FRA		

175 ml Bottle