

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

## STARTERS

Crispy squid, chilli & lime.....	8.5
Pea & mint croquettes, mustard aioli & pea shoots (v) .....	7.5
Potted smoked salmon, apple & horseradish, toasted sourdough.....	9
British mozzarella, Isle of Wight tomatoes & basil (v) .....	8.5
Yellowfin tuna tartare, avocado, chilli & toasted sourdough.....	10
Grilled courgette flower, quinoa & fresh peas (vg) .....	9
British cured meat & cheese board, sausage roll, potted salmon, piccalilli and toasted sourdough (to share) .....	19.5

## FLATBREADS ARRIVES WHEN READY

Tomato, oregano, mozzarella & garlic (v) .....	7.5
Country ham, mozzarella & wild rocket.....	9.5
Marinated courgette, mint & ricotta (v) .....	9
Spicy English sausage, smoked mozzarella & red onions.....	9.5

## SALADS add smoked salmon...3.5 feta cheese...2.5 grilled chicken breast...3.5

Garden - green beans, peas, new potatoes, cherry tomatoes, spinach & watercress (vg) .....	9.5
Superfood - alfalfa sprouts, beetroot, chickpeas, honey mustard dressing (vg) .....	11
Market - grilled aubergine & red peppers, mixed grains, Romanesco & pumpkin seeds (vg) ...	10.5

## MAINS

Beer battered fish & chips, house tartare & crushed peas.....	15
Chicken & leek pie, glazed carrots & tenderstem broccoli.....	15.5
Pan-roasted chalk stream trout, broad beans, peas, Jersey royals & lemon butter sauce....	18
Roasted beetroot and goat's cheese parcel, sorrel & watercress (v) .....	14.5

## WOOD FIRED GRILL WE USE SUSTAINABLY SOURCED WOOD & CHARCOAL

180g Yellowfin tuna steak, new season potato salad, parsley & caper dressing.....	22
Herb marinated free-range chicken breast, confit garlic, skin-on-fries & fresh herb salsa.	16.5
250g dry-aged native breed sirloin, confit garlic, skin-on-fries & Béarnaise.....	28
Beef burger, tomato & red onion relish, cheese & bacon, skin-on-fries.....	15
Chicken burger, crushed avocado & bacon, skin-on-fries.....	14.5
Pea & courgette burger, baby gem, goat's cheese, coriander hummus, skin-on-fries (v).....	13

## SIDES 3.5

Tenderstem broccoli & smoked Maldon salt (vg)	Crisp lettuce & fresh herbs (vg)
New season potato salad, crème fraîche & chives (v)	Skin-on-fries (vg)
	Sweet potato fries (vg)

### SUNDAY ROAST

Half free-range spit-roasted chicken 18.5 | Dry-aged native breed rump of beef 22

Slow roasted Norfolk pork belly 20

Served with Yorkshire pudding & all the trimmings

Butternut squash & courgette pie, roast potatoes & vegetables (v) 15

*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 4BE  
020 3846 3400 thelighterman.co.uk

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

## SHARPENERS

SUMMER CUP Sipsmith London Cup, blackberry, kiwi, mint, cucumber & lemonade.....	7.5
BLOODY MARY Russian Standard Vodka, tomato juice & all your favourite spices.....	8.5
SEASONAL G&T #3 Audemus Pink Pepper Gin, purple viola flowers & Fever-Tree tonic.....	12
SEASONAL G&T #4 FAIR. Gin, lime, coriander & Fever-Tree Mediterranean tonic.....	13
Manzanilla Sherry, 'Las Medallas', Herederos de Argueso..... (100ml)	5
The Collector Vermouth, Somerset .....	(50ml) 8

## SPRITZ

HUGO Belvoir elderflower, mint, lime & Prosecco .....	9
THE KING'S SPRITZ Belsazar rosé, crème de mure, lemon & Prosecco .....	9.5
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, crème de mure, 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
2015 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
2015 Riesling, "Dajoar", Andreas Bender, Mosel, GER.....	9 / 37
2016 Grüner Veltliner, "Lössterrassen", Bründlmayer, Kremstal, AUT.....	9.5 / 38
2016 Viognier, Côtes du Rhône Blanc, 'Clementia', Aphillantes, Rhône, FRAA.....	10.5 / 42
2015 Chardonnay, Mâcon-Farges, Vieilles Vignes, Perrusset, Burgundy, FRA.....	11 / 45

### ROSÉ

(175ML / BOTTLE)

2017 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA.....	8 / 32
2017 'Symphonie', Cru Classé, Château Sainte-Marguerite, Provence, FRA.....	10.5 / 45
2016 'Faustine', Comte Abbattucci, Corsica, FRA.....	60
2016 Bandol, Domaine Tempier, Provence, FRA.....	65
2016 Côteaux d'Aix-en-Provence, Château La Coste, Provence, FRA (Magnum).....	85

### 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
2016 Côtes du Rhône, 'L'O du Joncier', Domaine du Joncier, Rhône, FRA.....	8.5 / 35
2014 Carménère, 'Winemaker's Gran Reserva', Tamaya, Elqui Valley, CHI.....	9 / 38
2015 Rioja, "Bicicleta Voladora", Quinta Milu, Rioja, ESP.....	10 / 39
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 Barbera/Syrah/Cabernet, 'King's Cross', London Cru, ENG.....	13 / 55
2016 Pinot Noir, Mercurey, Michel Juillot, Burgundy, FRA.....	14 / 56

125ml available upon request. Please ask for our full wine list.

### FRESHLY SQUEEZED JUICES 4.5

Orange  
Apple, kiwi, cucumber & mint  
Carrot, apple & ginger  
Golden beetroot, orange & pear

### CHEGWORTH VALLEY JUICES 4.5

Cox & Bramley apple juice  
Pear juice

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.