

T H E
L I G H T E R M A N

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

STARTERS

Crispy squid, chilli & lime	9
British mozzarella, Isle of Wight tomatoes & basil (v)	8.5
British cured meat & cheese board, sausage roll, potted salmon, piccalilli & toasted sourdough.....	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

Superfood - alfalfa sprouts, beetroot, chickpeas & sweet mustard dressing (vg)	11
add smoked salmon...3.5 feta cheese...2.5 grilled chicken breast...3.5	

MAINS

Beer battered fish & chips, house tartare & crushed peas.....	15
Chicken & leek pie, glazed carrots & tenderstem broccoli	15.5
Roasted beetroot & goat's cheese parcel, sorrel & watercress (v) ...	14.5

BURGERS SERVED WITH ROSEMARY SKIN-ON-FRIES

Beef burger, tomato & red onion relish, cheese & bacon	15.5
Chicken burger, crushed avocado & bacon.....	15
Pea & courgette burger, goat's cheese & coriander hummus (v)	13.5

SIDES

Rosemary skin-on-fries (vg)	4
Sweet potato fries (vg)	4

An optional 12.5% service charge will be added to your bill.
Please inform our staff if you have any dietary or allergen requirements.



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SHARPENERS

SUMMER CUP Sipsmith London Cup, blackberry, kiwi, cucumber & lemonade	7.5
BLOODY MARY Russian Standard Vodka, tomato juice, house spices	8.5
SEASONAL LARGE G&T #3 Audemus Pink Pepper Gin, vanilla, hibiscus, tonic	12
SEASONAL LARGE G&T #5 Oxley Gin, rhubarb & Elderflower Fever-Tree 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, plum bitters & lemon tonic	10
WINE NOT? Belsazar red, Aperol, fraises, lemon & Mediterranean tonic	10

CASK

Brick Brewery, 'Peckam', American Pale Ale, England 4.5%	5.2
Five Points, 'Pale Ale', England 4.4%	5.2
Seasonal Guest Ale - ask staff for details	5.2

SEASONAL WINES

(GLASS / BOTTLE)

BUBBLES

NV Billecart-Salmon, 'Brut Réserve', Brut, Champagne, FRA	12 / 65
NV Gratiot-Pillièrre, Brut Rosé, Champagne, FRA	12.5 / 68

WHITE

2016 Garnatxa Blanca, Herencia Altes, Terra Alta, ESP	7.5 / 30
2016 Viognier, Côtes du Rhône, 'Clementia', Aphyllantes, Rhône, FRA	10.5 / 42

ROSÉ

2017 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA	8 / 32
2017 'Symphonie', Cru Classé, Ch. St-Marguerite, Provence, FRA	10.5 / 45

RED

2016 Côtes du Rhône, 'L'O du Joncier', Dom. Joncier, Rhône, FRA	8.5 / 35
2015 Barbera/Syrah/Cabernet, 'King's Cross', London Cru, ENG	13 / 55
2015 Pinot Noir, Bourgogne Rouge, Maison Coillot, Burgundy, FRA	12.5 / 50

Please ask if you would like to see our cocktail, beer & full wine list