

CANALSIDE BAR

+ TERRACE



Olives [vg] / Nuts [v] / Bread & butter [v] 4
Sausage roll & mustard 4

STARTERS

Crispy squid chilli & lime 9.5
Goat's cheese croquettes [v] 8
smoked tomato chutney & watercress
Galloway beef tartare 9.5
slow-cooked egg yolk & truffle crisps

The Lighterman Artisan Board *To share* 21.5
British cured meats, potted ham hock,
sausage roll, country Cheddar,
thyme & tomato jam

The Lighterman Veg Board [v] *To share* 19.5
goat's cheese croquette, roasted
aubergine, marinated artichokes
& peppers, beetroot dip

SALADS

add smoked salmon 4
add grilled chicken breast 4
add English Fettle cheese 3

Superfood [vg] 11.5
carrots, beetroot, cauliflower, fennel,
radish & pomegranate

Garden [vg] 11.5
peas, broad beans, Jersey Royals,
Romanesco broccoli, wild rocket
& heritage tomatoes

FLATBREADS

ARRIVES WHEN READY

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

WOOD FIRED GRILL

Corn-fed chicken breast 16.5
green bean salad & roasted garlic
Waveney Valley pork chop 19
roasted garlic & caramelised apple sauce
28 day dry-aged grass-fed Galloway
sirloin steak roasted garlic 22
Yellowfin tuna steak 22.5
chopped cucumber, tomato & mint
45 day dry-aged Dexter beef burger 16.5
streaky bacon, tomato relish
& mature Cheddar
British mozzarella burger [v] 14
roasted aubergine, rocket, red onion jam
& rosemary skin-on-fries

SIDES

Seasonal buttered greens [v] 4.5
Skin-on-fries [vg] 4
Sweet potato fries [vg] 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.

SHARPENERS

Spring Cup	8.5 / 30 (jug)
Sipsmith London Cup, strawberry, orange & lemonade	
Bloody Mary	9.5
Russian Standard Vodka, tomato juice & spices	
Seasonal Large G&T #8	13
FAIR. Gin, peach, thyme, rhubarb & hibiscus tonic	
Seasonal Large G&T #9	12.5
Aviation Gin, grapefruit, rosemary & olive tonic	
Manzanilla Sherry, 'Las Medallas' Herederos de Argueso	(100ml) 5

SEASONAL WINE

BUBBLES

NV Prosecco, Ca'Degli Ermellini, Extra Dry, Veneto, ITA	7.5	38
NV Billecart-Salmon, 'Brut Réserve', Brut, Champagne, FRA	12	67
NV Gratiot-Pillière, Brut Rosé, Champagne, FRA	12.5	68

WHITE

2018 Albariño, Diluvio, Rias Baixas, ESP	8	33
2017 Grüner Veltliner, 'Lössterrassen', Bründlmayer, Kremstal, AUT	9.5	38
2016 Chardonnay, Bourgogne Blanc, Thierry Pillot, Burgundy, FRA	13	50

ROSÉ

2018 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA	8.5	34
2018 Grenache, 'Inspiration', Château de Berne, Provence, FRA	10.5	45
2017 Côteaux Varois, Château Fontainebleau, Provence, FRA		[Magnum] 98

RED

2017 Côtes du Rhône, 'L'O du Joncier', Dom. du Joncier, Rhône, FRA	9	38
2015 Pinot Noir, Bourgogne Rouge, Maison Coillot, Burgundy, FRA	12.5	50
2015 Barbera/Syrah/Cabernet, 'King's Cross', London Cru, ENG	13	55

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

SPRITZ

Mediterranean Sangria	9.5
Vermentino 'Cascade', lemon juice, rosemary & PYPR	
Bloom & Sage	10
Belsazar Rosé, raspberry & sage syrup, lemon & Prosecco	
Melonaïd	10
Belsazar White, Melonade, pineapple, lime & Prosecco	

CASK

Harbour, 'Ellensburg', Session IPA	5.5
England 4.3%	
Five Points, 'Pale Ale'	5.5
England 4.4%	

T
/ L

Glass Bottle