

BAR FOOD



TO SHARE

Rosemary nut mix [v] / Cocktail nut mix [v]	4
Green olives [vg]	4
Sea salt game chips [v]	2.5
Skin-on-fries [v]	4
Sausage roll	4
wholegrain mustard	
Crispy squid	9
chilli & lime dip	

MAINS

45 day dry-aged Dexter beef burger	16.5
streaky bacon, beetroot relish & mature Cheddar & skin-on-fries	
Supergrain burger [v]	14
beetroot, quinoa, cracked wheat, puy lentils, goat's cheese, rocket, red onion jam & skin-on-fries	
Beer battered fish & chips	16
house tartare & crushed peas	

FLATBREADS 9.5

ARRIVES WHEN READY

Roasted Ironbark pumpkin [vg on request]
cashew nut cream, watercress & English Fettle
Oak-smoked chicken
smoked mozzarella, pickled shallots & kale
House-cured Cumberland sausage
smoked mozzarella & pickled fennel
Margherita [v]
tomato, mozzarella, oregano & garlic

BOARDS

TO SHARE

The Lighterman Artisan Board	22
British cured meats, potted ham hock, sausage roll, country Cheddar, piccalilli	
The Lighterman Veg Board [v]	19.5
goat's cheese croquettes, confit aubergine, spiced almond & artichoke, beetroot dip, smoked tomato chutney	

If you would like to see our full menu please ask a member of staff