

FROM 10AM - 12PM

EARLY

The Lighterman house pancakes, mixed berries v	12
Sweetcorn & courgette fritters, avocado, feta, poached egg v	12
Eggs Benedict, honey glazed ham, hollandaise, toasted muffin	12
Avocado & poached eggs on toast, chilli, seeds v	14
Fried chicken benedict, sriracha hollandaise, poached egg, toasted muffin	16
Scrambled eggs with smoked salmon, dill cream, toasted brioche	17.5

FROM 10AM

FLATBREADS ARRIVES WHEN READY

Buffalo mozzarella & tomato v	12
Asparagus, spring pea, macadamia cheese pb	12
Curried Atlantic shrimp, pickled shallots, fresh chives	12
Suffolk chorizo, fennel, smoked mozzarella, chilli	13

FROM 12PM

STARTERS & SALADS

Roasted beets, English goats curd, toasted hazelnuts, cress v*	9
British charcuterie plate, chutney, toast	12
St Ives monkfish scampi, curry tartare	12
Beef carpaccio, truffle dressing, walnuts, rocket, Winchester	14
Hand-picked Cornish crab, avocado, pickled shallots, soda bread	16
Superfood salad bowl, wild rice, avocado pb	18
Grilled chicken salad, avocado, broccoli, tomato, radish, mustard dressing *	19

MAINS

Pea & broad bean risotto, Winchester cheese v*	18
Cornish hake & chips, crushed peas, homemade tartar	19
Chicken schnitzel, confit tomato, rocket & British parmesan	21
Porthilly mussels, cider, cream, sea herbs, crusty baguette	22
Wagyu burger, pulled short rib, truffle aioli, swiss cheese, fries	22
32 day aged rare breed sirloin or ribeye with fries	32 / 35
600g Grass roots chateaubriand to share with fries	80

COMPLIMENTARY STEAK SAUCE: BEARNAISE / PEPPERCORN

SUNDAY ROAST

Half roast Castlemead chicken 19.5 40 day aged roast Dexter beef 26
Mushroom & beetroot wellington v 18

Served with seasonal vegetables, roast potatoes, Yorkshire pudding & house gravy

Grilled cauliflower cheese v 8	Sage & onion stuffing v 6
Maple glazed pigs in blankets 8	Roast potatoes* v 5

AVAILABLE SUNDAYS ONLY

SIDES

Skin on fries v 6	Hand-cut triple cooked chips, truffle aioli, British parmesan v 8.5
House green salad, mustard dressing v 5	Isle of Wight tomatoes, pickled shallots, basil pb 7
Grilled broccoli, walnut, confit garlic pb 7	

COCKTAILS

Smoked & Spiced Margarita Tapatio Tequila, Los Siete Misterios mezcal, lime, chilli	13
Italicus Spritz Italicus, bergamot, Cocchi Americano, green tea, prosecco	13
Orchard Collins Sapling gin, pear liqueur, apple, guava & lime soda	12.5
Watermelon Fizz Cocchi Rosa, Sapling vodka, watermelon, guava & lime soda	12.5
Paloma Spritz Tapatio tequila, Cocchi Americano, grapefruit sherbet, grapefruit soda	13
Star of Passion Sapling vodka, passionfruit, pineapple, vanilla	12.5
Spiced Daiquiri Havana spiced rum, Velvet falernum, grapefruit sherbet, lime	13
Summer Cup Sipsmith London cup, lemonade, fresh fruit	10

0%

Lighterman Sour Everleaf Marine, elderflower, lime	9
Strawberry Fizz Everleaf Mountain, strawberry shrub, rhubarb & hibiscus tonic	9
Palomita Everleaf Forest, grapefruit, lime, soda	9

CHAMPAGNE & SPARKLING

NV Prosecco Prima Alta, Veneto, ITA	9 / 39
Maison Mirabeau 'La Folie' Sparkling Rosé, Provence, FRA	9.5 / 45
Joseph Perrier, Cuvée Royale Brut, Champagne, FRA	14 / 77
Noughty Sparkling Chardonnay, 0%, Thomson, GER	6 / 35

WHITE

Grillo, Il Folle, Sicily, ITA	8 / 30
Picpoul de Pinet, Domaine de Guillemarine, Languedoc, FRA	9 / 36
Sauvignon Blanc, Touraine, Domaine des Vaublins, Loire Valley, FRA	9.5 / 39
Chenin Blanc, Protea, Antonij Rupert, Franschhoek, RSA	10.5 / 42
Chardonnay, Cape Mentelle, Margaret River, AUS	14 / 56

ROSÉ

Petit St Maur, Provence, FRA	10 / 39
Maison Mirabeau, 'Pure', Provence, FRA	12.5 / 50

RED

Les Jardins Fleuris, Languedoc-Roussillon, FRA	8.5 / 31
Primitivo, Terre di Montelusa, Puglia, ITA	9 / 35
Pinot Noir, Les Turitelles, Domaine Altugnac, Languedoc, FRA	9.5 / 38
Malbec, La Linda, Bodega Luigi Bosca, Mendoza, ARG	12.5 / 47

DRAUGHT

Camden Hells, 'Lager', ENG 4.6%	6.9
Purity, 'Session IPA', England 4.5% [Gluten free]	7.2