

Olives [vg] / Nuts [v] / Bread & butter [v] 4

Sausage roll & whole grain mustard 4

## STARTERS

Lambton & Jackson smoked salmon 9  
pickled salsify, heritage beetroot & crème fraîche

Roasted Harrier butternut squash [vg] 9.5  
chestnuts, crispy kale, watercress & truffle

Crispy squid 9.5  
chilli & lime dip

Cauliflower & Oxford Blue soup [v] 7  
garlic crisp

Kidderton Ash goat's cheese parcel [v] 8.5  
onion jam, watercress & walnut dressing

Chicken & wild mushroom terrine 8.5  
piccalilli & walnuts

The Lighterman Artisan Board *To share* 22  
British cured meats, potted ham hock, sausage roll, country Cheddar & piccalilli

The Lighterman Veg Board [v] *To share* 19.5  
goat's cheese croquettes, confit aubergine, spiced almond & artichoke, beetroot dip & smoked tomato chutney

## FLATBREADS

ARRIVES WHEN READY

Roasted Ironbark pumpkin [vg on request] 9.5  
cashew nut cream, watercress & English Fettle

Oak-smoked chicken 9.5  
pickled shallots, smoked mozzarella & kale

House-cured Cumberland sausage 9.5  
smoked mozzarella & pickled fennel

Margherita [v] 9.5  
tomato, mozzarella, oregano & garlic

## SALADS

*add smoked salmon / grilled chicken breast* 4

*add English Fettle* 3

Winter Crunch [vg] 12.5  
Williams pear, Granny Smith apple, puffed tricolour quinoa, maple & mustard dressing

Superfood [vg] 12.5  
butternut squash, kale, avocado, dried cranberries, mint & mixed nuts

Caesar 12.5  
Cos lettuce, poached egg, bacon, anchovies & parmesan

## MAINS

Beer battered fish & chips 16  
house tartare & crushed peas

Pheasant & root vegetable pie 17.5  
buttered Kent greens

Roasted Jerusalem artichoke & wild mushroom tart [vg] 16.5  
watercress & radish salad

Seared black bream 18.5  
Bubble & Squeak, lemon & dill butter

Supergrain burger [v] 14.5  
beetroot, quinoa, cracked wheat, puy lentils, goat's cheese, red onion jam, rocket & skin-on-fries

## WOOD FIRED GRILL

WE USE SUSTAINABLY SOURCED WOOD & CHARCOAL

Castlemead corn-fed chicken breast 17  
pearl barley, red chicory & citrus

28 day dry-aged grass-fed Galloway rib-eye steak 26  
roasted garlic

28 day dry-aged grass-fed Galloway sirloin steak 22  
roasted garlic

Chef's cut for 2 to share m/p

*add a sauce* 2.5

*green peppercorn / Béarnaise / Hollandaise / red wine, truffle & bone marrow / chilli & herb [vg]*

Scottish fallow venison loin 22.5  
baked celeriac, butternut squash & truffle

Grilled Atlantic salmon 19.5  
Brussels sprout & red cabbage winter slaw, wholegrain mustard dressing

45 day dry-aged Dexter beef burger 16.5  
streaky bacon, beetroot relish & mature Cheddar & skin-on-fries

## SIDES

Mixed leaves & fresh herbs [vg] 3.5

Brussels sprouts, bacon & roasted chestnuts 4.5

Truffle mash [v] 5.5

Skin-on-fries [vg] 4

Sweet potato fries [vg] 4.5

Honey-glazed carrots & parsnips [v] 4.5

Kent winter greens [vg on request] 4.5

TRADITIONAL SUNDAY ROASTS. EVERY SUNDAY FROM 12PM.

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

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## SHARPENERS

Winter Cup	8.5 / 30 (jug)
Sipsmith London Cup, mandarin, orange, blackberry Double Dutch Lemonade	
Fig & Thyme Collins	9.5
Hendrick's gin, fig & thyme syrup, lemon, orgeat & soda	
Bloody Mary	9.5
Russia standard Vodka & house-spiced tomato juice	
Seasonal Large G&T #10	13
Garden Swift, Crème de figure, mint, figs, Double Dutch Tonic	
Seasonal Large G&T #11	12.5
Silent Pool Gin, plum, rosemary, Double Dutch Grapefruit & Bergamot Tonic	
Manzanilla Sherry	(100ml) 5
NV Manzanilla, 'Gabriela', Bodegas Sanchez Ayala, Sanlucar de Barrameda, ESP	

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## SPRITZ

Winter Sangria		9.5
Vermentino 'Cascade', lemon juice, rosemary & PYPR		
Pear & Honey Spritz		9.5
Zubrowka Vodka, honey water, pear & apple juice, lemon & prosecco		
<b>CHAMPAGNE &amp; SPARKLING</b>	125 ml	Bottle
NV Prosecco, Ca'Degli Ermellini	7.5	38
Extra Dry, Veneto, ITA		
NV Billecart-Salmon, 'Brut Réserve'	12	67
Brut, Champagne, FRA		
NV Gratiot-Pillière	12.5	68
Brut Rosé, Champagne, FRA		

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## WHITE

2018 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	24
2018 Garnatxa Blanca, Herencia Altes, Terra Alta, ESP	7.5	30
2018 Albariño, Diluvio, Rias Baixas, ESP	8	34
2018 Sauvignon Touraine, 'Flint', C. & D. Delecheneau, Loire Valley, FRA	8.5	35
2018 Riesling, 'Dajoar', Andreas Bender, Mosel, GER	9	37
2017 Pinot Gris, Holly's Garden, Victoria, AUS	9.5	39
2017 Chardonnay, Bourgogne Blanc, Pierre-Yves Colin-Morey, Burgundy, FRA	14	53

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## ROSÉ

	175 ml	Bottle
2018 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA	8.5	34
2018 Grenache, 'Inspiration', Château de Berne, Provence, FRA		45
2018 'Faustine', Comte Abbatucci, Corsica, FRA		65
2018 Bandol, Domaine Tempier, Provence, FRA		75
2018 Côteaux Varois, Château Fontainebleau, Provence, FRA	(Magnum)	98

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## RED

2017 Grenache/Cabernet, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	24
2018 Cabernet Sauvignon, Bodega Cecchin, Mendoza, ARG	8	33
2017 Côtes du Rhône, 'L'O du Joncier', Domaine du Joncier, Rhône, FRA	9	38
2016 Rioja, Crianza, Biga de Luberrí, ESP	10	40
2014 Malbec, Cahors, 'Le Combal', Cosse Maisonneuve, South West, FRA	10.5	44
2017 Syrah, Crozes-Hermitage, 'Silene', J.L Chave, Rhône, FRA	11.5	49
2017 Pinot Noir, Bourgogne Rouge, Maison Coillot, Burgundy, FRA	12	50
2015 Montagne St Emilion, 'Les Piliers de Maison Blanche', Bordeaux, FRA	12.5	52
2015 Barbera/Syrah/Cabernet, 'King's Cross', London Cru, ENG	13	55

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

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## JUICES

Freshly squeezed juices Orange / Kale, apple, fennel & cucumber / Carrot, apple & ginger / Pineapple, mint, kiwi & apple	4.5
Chegworth Valley Pear & apple juice / Cox & Bramley apple juice	4.5