

THE
LIGHTERMAN

Sunday Menu

SNACKS

Mixed nuts / olives	4
Cauliflower fritters cashew & turmeric sauce (pb)	5.5

SMALL EATS

Crispy squid herb & chilli sauce	10.5
Jerusalem artichoke & chestnut soup shaved winter truffle (pb)	7
Potted Old Spot pork celeriac remoulade, crubeen & apple chutney	9.5

FLATBREADS ARRIVE WHEN READY

Hot-smoked salmon, pickled red onion, crème fraîche & dill	10.5
Wild mushrooms, Winchester cheese & winter truffle (pb on request)	10.5
Cotswold spicy sausage, roasted peppers & Cornish Yarg	10.5

BRUNCH / EGGS

Almond & pear porridge cranberries & cocoa nibs (pb)	7
Baked St Ewe eggs wild mushrooms, sourdough & winter truffle (v)	10
Kedgeree oak-smoked haddock, soft boiled St Ewe egg & spring onions	9
Avocado on toast pickled radish, St Ewe egg, sprouting grains & seeds (v)	11
Shrimp burger Bloody Mary mayonnaise, Oak Leaf lettuce & skin-on-fries	16
Salt beef hash fried duck egg, horseradish & brown sauce dressing	10.5
Smoked salmon on rye sourdough tomato & pepper dressing, grated St Ewe egg & dill pickle	12

BIG EATS

Superfood bowl fermented beetroot cabbage, sprouting grains, radish, cashew & turmeric dressing (pb)	12.5
Roasted heritage beetroot & chicory salad whipped walnuts & pomegranate (pb)	9.5
<i>add hot-smoked salmon / grilled chicken breast 4</i>	
Dexter beef burger Lancashire cheese, streaky bacon, The Lighterman relish & skin-on-fries	16.5
Supergrain burger avocado green goddess, winter slaw & sweet potato fries (pb)	14.5
Crispy breaded haddock crushed peas, homemade tartare & skin-on-fries	16.5
Foraged wild mushroom tart Welsh leeks, soft herb & watercress salad (pb)	14

ROASTS SERVED FROM 12PM All served with market vegetables & roast potatoes

Half free-range Windsor spit-roast chicken homemade gravy	18.5
28 day dry-aged grass-fed native breed beef sirloin horseradish cream	23
Harrier butternut squash & nut roast Wellington Portobello mushroom sauce (pb)	16

SIDES

Skin-on-fries (pb)	4
Sweet potato fries (pb)	4.5
Winter greens, pine kernels & chilli (pb)	4.5
Brussels sprouts, chestnuts & smoked bacon (pb on request)	4
Baby new potatoes & rosemary salt (pb)	4

PUDDINGS

Clementine & dark chocolate brownie nutmeg ice cream (v)	7.5
Caramelised pear crumble homemade spiced almond custard (pb)	7.5
Christmas pudding homemade brandy custard	7.5
Frozen creams & sorbets	2
Cheese selection quince jelly & apple cider chutney	9.5

We're cashless! Plant-based (pb) Vegetarian (v)

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

SHARPENERS

Winter Cup Sipsmith London Cup, blackberry, rosemary, orange & Double Dutch Lemonade	9.5 (glass) / 30 (jug)	
Blackberry & Mint Collins Hendricks gin, blackberry & mint syrup, lemon, blackberries, mint & Double Dutch Soda		10.5
Rose Royale Grey Goose Le Citron, St Germain Elderflower, rose syrup & Billecart-Salmon Brut Réserve		12
Bloody Mary East London Liquor Company Vodka & house-spiced tomato juice		9.5
Seasonal Large G&T #14 Sipsmith London Dry Gin, Sipsmith Sloe Gin, cranberries & Double Dutch Cranberry & Ginger Tonic		12.5
Seasonal Large G&T #15 Langley's Old Tom Gin, Briottet Framboise, blackberries, rosemary & Double Dutch Light Tonic		12.5
Manzanilla Sherry NV Manzanilla, 'Gabriela', Bodegas Sanchez Ayala & Sanlúcar de Barrameda, ESP	100ml	5

SPRITZ

Elderflower Rosé Spritz St Germain Elderflower, 'Arcades' Rosé, Prosecco, Angostura Bitters, lemon & Double Dutch Soda		12
Pear & Honey Spritz Zubrowka Vodka, lemon juice, Cox pear juice, Prosecco, honey water, pear & Double Dutch Soda		12

CHAMPAGNE & SPARKLING

	125 ml	Bottle	
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

	175 ml	Bottle	
2018 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5		24
2018 Sauvignon Touraine, 'Flint', C. & D. Delecheneau, Loire Valley, FRA	8.5		35
2018 Riesling, 'Dajoar', Andreas Bender, Mosel, GER	9.5		38
2018 Pinot Gris, Holly's Garden, Victoria, AUS	10		40
2018 Rioja Blanco, 'Dia Sol', Moraza, Rioja, ESP	12.5		52
2017 Chardonnay, Bourgogne Blanc, 'Les Grandes Coutures', Xavier Monnot, Burgundy, FRA	13		53

ROSÉ

	175 ml	Bottle	
2018 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA	8.5		34
2018 Grenache, 'Inspiration', Château de Berne, Provence, FRA	11		45
2018 'Faustine', Comte Abbattucci, Corsica, FRA			65
2018 Bandol, Domaine Tempier, Provence, FRA			75
2018 Côteaux Varois, Château Fontainebleau, Provence, FRA	(Magnum)		98

RED

	175 ml	Bottle	
2017 Grenache/Cabernet, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5		24
2014 Carménère, 'Winemaker's Gran Reserva', Tamaya, Elqui Valley, CHI	9.5		38
2016 Rioja, Crianza, Biga de Luberrí, ESP	10		40
2014 Malbec, Cahors, 'Le Combal', Cosse Maisonneuve, South West, FRA	10.5		44
2015 Barbera/Syrah/Cabernet, 'King's Cross', London Cru, ENG	11.5		48
2017 Pinot Noir, Bourgogne Rouge, Maison Coillot, Burgundy, FRA	12		50
2015 Montagne St Emilion, 'Les Piliers de Maison Blanche', Bordeaux, FRA	13		52

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

JUICES

Freshly squeezed juices Orange / Beetroot, orange & ginger / Carrot, apple & ginger / Apple, pear & blackberry / Kale, cucumber & pear		4.5
Chegworth Valley Pear & apple juice / Cox & Bramley apple juice		4.5