



THE LIGHT BAR



FEASTING MENU

SUITABLE FOR GROUPS OF 10 - 65

^{VG}HOUSE FOCCACIA
Miso mushroom marmite
(Chicken liver butter - optional £2 supplement)

WHIPPED CODS' ROE, WASABI PEAS
Served with prawn crackers

STUFFED CHILLI SPRING ROLL
Thai-style pork mince stuffed red chilli, wrapped in pastry

(optional £5ea supplement)
BRITISH OYSTERS
Springonion, chilli, soy vinaigrette

SPICED CURED TROUT WITH SHISO
Cured chalk stream trout with nahn jim seasoning & puffed rice on a shiso leaf

^{VG}FRIED OYSTER MUSHROOMS
Tofu & ginger dressing, togarashi crumb & dill

BEEF TARTARE & SHITAKE MUSHROOMS WITH LOTUS ROOT CRISPS
Apple, shallots, sweet soy sauce & japanese mayo

BIG MEAT

Aged big cut aurox beef served with maitake mushrooms, chicken skin butter & brown shrimp butter

OR

BIG MARKET FISH
Whole fish, oven baked

^{VG}SMOKED AUBERGINE, STICKY MISO & TOMATO GLAZE
Herby & chilli salad

ALL SERVED WITH
Roasted pink firs, miso & coriander butter
Hispy cabbage, seaweed butter
Mixed salad, citrus chilli dressing

CHILLI SUGAR DOUGHNUTS
Condensed milk coffee dip

£65pp

(SURF & TURF AVAILABLE FOR £5PP SUPPLEMENT)

PLEASE INFORM US OF ANY ALLERGIES.
PRICES ARE INCLUSIVE OF VAT. 15% SERVICE CHARGE WILL BE APPLIED TO THE BILL.