



THE LIGHT BAR



PLATED MENU

SUITABLE FOR GROUPS OF 30-50

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

WHIPPED CODS' ROE, WASABI PEAS
Served with prawn crackers

(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

GRILLED DUCK HEARTS & KING OYSTER MUSHROOM
Dashi broth, lime & katsuobushi

GRILLED IRON AGE PORK CHOP
Grilled hispi, lardo, fermented chilli & herb butter

OR

GRILLED AUROX RUMP CAP WITH MAITAKE MUSHROOMS
Chicken skin & brown shrimp butter

SLOW-GRILLED MACKEREL
Seaweed butter & hispy cabbage

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

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

CHILLI SUGAR DOUGHNUTS
Condensed milk coffee dip

PANDAN PANNA COTTA

£65pp

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