

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
Harissa 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
32 day aged rare breed sirloin or ribeye with fries	32 / 35
Sea trout, kohlrabi, orange & fennel salad, butter sauce	24
Wagyu burger, pulled short rib, truffle aioli, swiss cheese, fries	22
32 day salt-aged chateaubriand 650g, roasted shallots, confit garlic, 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

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

## 0%

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

## CHAMPAGNE & SPARKLING

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

## WHITE

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

## ROSÉ

<b>Petit St Maur, Provence, FRA</b>	10 / 39
<b>M by Château St Maur, Cru Classé, Côtes de Provence, FRA</b>	13 / 56

## RED

<b>Les Jardins Fleuris, Languedoc-Roussillon, FRA</b>	8 / 30
<b>Primitivo, Terre di Montelusa, Puglia, ITA</b>	8.5 / 32
<b>Pinot Noir, Les Turitelles, Domaine Altugnac, Languedoc, FRA</b>	11 / 44
<b>Malbec, La Mascota, Mendoza, ARG</b>	12 / 46

## DRAUGHT

<b>Camden Hells, 'Lager', ENG 4.6%</b>	6.9
<b>Purity, 'Session IPA', England 4.5% [Gluten free]</b>	7.5
<b>Guinness, 'Stout', IRE 4.2%</b>	7