



THE LIGHT BAR



2018 Rathfinney Wine Estate, East Sussex Classic Brut 13 / Rosé Brut 17
NV Veuve Clicquot, Champagne, France Yellow Label Brut 17
To The East (plum sake, gin, peach, lemon & lime) 15

GRILLED PORK SKEWER 3.5ea
Slow-cooked pork skewer, chilli glaze & cucumber relish

STUFFED CHILLI SPRING ROLL 4ea
Thai-style pork mince stuffed red chilli, wrapped in pastry

WHIPPED CODS' ROE, WASABI PEAS 6.5
Served with prawn crackers

HOUSE FLATBREAD
^VWasabi butter & chives 10
^{VG}Miso mushroom marmite 12
Chicken liver butter 14

GRILLED DUCK HEARTS WITH SMOKED PORK & KING OYSTER MUSHROOM 13
Dashi broth, lime & katsuobushi

^{VG}**FRIED OYSTER MUSHROOMS 8.5**
Tofu & ginger dressing, togarashi crumb & dill

SPICED CURED TROUT WITH SHISO 12
Cured chalk stream trout with nahn jim seasoning & puffed rice on a shiso leaf

BEEF TARTARE & SHITAKE MUSHROOMS WITH LOTUS ROOT CRISPS 13
Apple, shallots, white soy sauce & japanese mayo

^{VG}**BRITISH PURPLE SPROUTING BROCCOLI 9.5**
Shallot, chilli & white soy dressing, crispy onion & lime

GRILLED CUTTLEFISH SATAY 16
Braised cuttlefish & peanut curry, lime & coriander

SLOW-GRILLED MACKEREL 23
Seaweed butter & hispy cabbage

^{VG}**SMOKED AUBERGINE, STICKY TOMATO & MISO GLAZE 18**
Herby citrus and chilli salad, crispy onions

OVEN-BAKED PEPPERED BABY CHICKEN 26
Roasted chilli & pepper sauce, grilled lime

GRILLED RUMP CAP 30
Chicken skin butter & jalapeno

GRILLED PORK CHOP 27
Wasabi butter, brown shrimp & dill

^{VG}Jasmin Rice 3.5

^{VG}Mix Leaf, chilli vinaigrette 7

^VFries, sriracha mayo 6

^{VG}Cucumber Salad, tamarind dressing 7

PLEASE INFORM US OF ANY ALLERGIES.
PRICES ARE INCLUSIVE OF VAT. 12.5% DISCRETIONARY SERVICE CHARGE WILL BE APPLIED TO THE BILL.
WE'VE GONE CASHLESS AND ONLY ACCEPT CARD