



THE LIGHT BAR



FEASTING MENU

SUITABLE FOR GROUPS OF 10 - 65

^{VG}HOUSE FOCCACIA
Miso mushroom marmite

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

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

BIG MEAT
Aged big cut aurox beef served with chicken skin butter
OR

BIG MARKET FISH
Whole fish, oven baked

Spiced cauliflower steak, jalapeño ketchup, pickled chilli & cauliflower greens^{VG}

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

LIME LEAF PANNA COTTA

£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.



THE LIGHT BAR



GROUP BITES & BOWLS

(MAXIMUM VARIETY OF 8 AND MINIMUM 10 OF EACH)

HOUSE FOCCACIA

^VWasabi butter & chives 3ea

^{VG}Miso mushroom marmite 3ea

^VTruffle butter, crispy onions, hot honey 3.5ea

^{VG}GRILLED PADRON PEPPERS 1.5ea

Smoked oil & lime leaf salt

^{VG}CHILLED TOMATO & LEMONGRASS SHOT 3.5ea

Thai basil

GRILLED PORK SKEWER 3.5ea

Slow-cooked pork skewer, chilli glaze & cucumber relish

^VGRILLED PEACH & HALOUMI SKEWER 4ea

House hot sauce & mint

STUFFED CHILLI SPRING ROLL 4.5ea

Thai-style pork mince stuffed red chilli, wrapped in pastry

WHIPPED CODS' ROE, WASABI PEAS, POTATO CRISP 3.5ea

^VROAST CORN ON COB 3.5ea

Hot honey-truffle butter

PULLED PORK SLIDER 8ea

Pickled onion, lettuce & japanese mayo

SPICED CRAYFISH COCKTAIL 6.5ea

Baby gem & toasted sesame seeds

SPICED CURED TROUT WITH SHISO 6ea

Cured chalk stream trout with nahn jim seasoning, puffed rice & shiso

BEEF TARTARE & SHITAKE MUSHROOMS 6ea

Apple, shallots, sweet soy & japanese mayo

^{VG}SPICY FLOURED & FRIED CAULIFLOWER 4ea

Jalapeno ketchup

SLOW-GRILLED CHICKEN 6ea

Spicy soy & chicken sauce

^{VG}FRIED OYSTER MUSHROOMS 4ea

Tofu & ginger dressing, togarashi crumb & dill

KOREAN HANGER STEAK BULGOGI LETTUCE CUPS 7ea

Pickled nutbourne tomatoes, jasmine rice, toasted sesame seeds

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WE'VE GONE CASHLESS AND ONLY ACCEPT CARD



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

SNACKS

Slow-grilled pork skewer, chilli glaze & cucumber relish 3.5ea
Stuffed chilli spring roll, thai-style pork mince & wrapped in pastry 4.5ea
Whipped cods' roe, wasabi peas, served with prawn crackers 7
House flatbread with choice of butter
- Wasabi butter & chives^V 10
- Miso mushroom marmite^{VG} 12
- Truffle butter, hot honey^V 12

£40pp (select 3 starters / 3 mains / 3 sides)

STARTERS

Fried oyster mushrooms, tofu & ginger dressing, togarashi crumb & dill^{VG} 10
Fresh burrata, nutbourne tomatoes, roasted chilli, chive oil^V 15
Spiced & cured Chalk Stream trout, shiso leaf, nahn jim seasoning, puffed rice 14
Beef tartare & shitake mushrooms, homemade crisps, apple, shallots, sweet soy 13

MAINS

Korean hanger steak, pickled nutbourne tomatoes, jasmine rice, toasted sesame seeds 21
Grilled & tempura cuttlefish caesar salad 20
Spiced cauliflower steak, jalapeño ketchup, pickled chilli & cauliflower greens^{VG} 18
Slow grilled baby chicken, spiced soy chicken sauce 25

SIDES

Jasmin rice^{VG} 3.5
Mix leaf, chilli vinaigrette^{VG} 7
Fries, sriracha mayo^V 6
Grilled hispi cabbage, white soy, chilli & lime^V 7

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12.5% DISCRETIONARY SERVICE CHARGE IS APPLIED TO ALL BILLS. PRICES ARE INCLUSIVE OF VAT.
WE HAVE GONE CASHLESS AND ONLY TAKE CARD PAYMENTS

