

# FESTIVE SET MENU

LUNCH & DINNER

DUCK LIVER PARFAIT Kumquat Gel / Toasted Brioche / Radish (GO)

SMOKED BURRATA Fermented Tomato Fondue / Basil Oil (GF, VO)



MARINATED WARM BEETROOT SALAD Kale Crisps / Feta / Caper Dressing (GF, VO)

MARINATED MONKFISH Sand Carrot / Coconut Foam / Wild Rice (GF)



SORBETS Ask for flavours (GF, VE)

HOT CHOCOLATE MOUSSE Red Wine Poached Pear / Cinnamon Hazelnut Brittle (GF, VE)



2 COURSES £24 | 3 COURSES £30

+ FLAX & OAT SOURDOUGH Cultured Butter / Tarragon Oil (GO, VO) £5

DF = Dairy Free, DO = Dairy Free Option, GF = Gluten Free, GO = Gluten Free Option,  
V = Vegetarian, VE = Vegan, VO = Vegan Option, PO = Pescatarian Option

We add a 12.5% service charge to our bills, which all goes to our staff, but please let us know if you would like this removed.

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