

LUNCHTIME

12PM - 3PM

SMØRREBRØD

Scandinavian-style open sandwiches served on rye

BEETROOT 'Cream Cheese' / Pickled Carrot / Dukkah (GO, VE) £9

WHIPPED GOAT'S CHEESE Charred Sussex Peach / Hot Honey / Toasted Almonds (GO, V) £10

SALMON GRAVADLAX Lemon & Black Pepper Cream Cheese / Hovmästarsås (DO, GO) £11

PICKLED HERRING Egg / Dill / Rock Samphire / Shallots / Sour Cream (DO, GO) £12

SIRLOIN OF BEEF Horseradish / Rocket / Tarragon Oil (GO) £12

CHOICE OF FOUR £38



+ SOUPÇON Chilled Green Gazpacho / Mint Oil / Crème Fraiche (VE) £6

SMALL PLATES

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

CRUDITÉS Smoked Cod's Roe (GF) or Lemon & Coriander Hummus (GF, VE) £8

CHARRED HISPI CABBAGE Lemon Tahini / Pine Nut / Dill (VE) £8

HERBY LEMON ORZO Crispy Shallot Rings / Feta / Watercress (VO) £9

BARON BIGOD Honey Cake / Pickled Celery (V) £11

BURRATA Early Season Tomato / Gremolata / Crispy Shoestring Potato (GF, V) £12

MARINATED COURGETTE Minted 'Ricotta' / Tempura Flower / Baby Cucumber / Hazelnuts (VE) £12

CHICKEN & LEEK TERRINE Lovage Emulsion / Pickled Kohlrabi / Crispy Skin (GF) £12

GRILLED MACKEREL Shaved Fennel / Dill / Greengage (DF, GF) £14

BRILL Sea Vegetables / Crispy Seaweed / Shellfish Bisque (GF) £14

DESSERTS

ENGLISH STRAWBERRY CRÈME Compote / Caramel & Chocolate Tuile / Mint (GF, VE) £10

CHERRY FRANGIPANE TART Ripple Ice Cream (GO) £10

SORBETS Ask for flavours (GF, VE) £4 | £7

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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