

# SET MENU

LUNCH & DINNER

LEMON & CORIANDER HUMMUS Flax & Oat Sourdough (VE)

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



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

BRILL Smoked Potato / Sea Vegetables / Crispy Seaweed / Shellfish Bisque (GF)



SORBETS Ask for flavours (GF, VE)

ENGLISH STRAWBERRY CRÈME Compote / Caramel & Chocolate Tuile / Mint (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.

light

lighttowner.com