

EVENING

FOUR COURSES £52 (£60 WITH CHEESE) OR AS INDIVIDUALLY PRICED
Please note that the four-course menu must be ordered by the whole table.

LAMINATED BRIOCHE Cultured Butter (GO, VO)
CUCUMBER & HONEYDEW GAZPACHO (GF, VE)
+ MOUNTFIELD BLANC DE BLANCS Robertsbridge, Sussex, UK £14



GREEN GODDESS SALAD Broccoli / Sugar Snaps / Peas / Bulgar Wheat (VE) £12
SCALLOP CEVICHE Radish / Chilli / Strawberry Consommé / Coriander Oil (GF) £15
VENISON LOIN Tomato Gribiche / Dressed Rocket (GF) £15



TOFU GNOCCHI Courgette / Pickled Lemon / Thai Basil Purée / Pine Nut Crumble (VE) £24
BAKED PLAICE Parsley Potato / Spinach / Sauce Véronique (GF) £26
CHICKEN SUPREME Roasted Apricot / Romano Pepper / 'Nduja / Jus Charcutière (GF) £26
BEEF FILLET Stuffed Morel / Edamame / Bordelaise Sauce £34 | + £8 Supplement
+ CREAMED POTATO (VO) or DRESSED LEAVES (VE) £6 EACH



COMTÉ GOUGÈRE Roasted Walnut Butter / Honeycomb (V) £12
+ 10 YEAR TAWNY PORT Krohn, Portugal £7



TONKA BEAN CRÈME CARAMEL Coffee Syrup / Roasted Hazelnuts (V) £13
CHOCOLATE DELICE Rosemary / Olive Oil Sponge / Bergamot Gel / Cocoa Nib Tuile (VO) £12
RASPBERRY 'MESS' Cultured Yoghurt / Fennel Pollen Meringue / Lemon Verbena Granita / Rose Sorbet (GF, V) £12
+ TOKAJI ASZU 5 PUTTONYOS Tokajbor-Bene, Hungary £8



PETIT FOUR

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