

SMALL PLATES

We recommend ordering two small plates per person for a light lunch,
and three or four for something more substantial.

FLAX & OAT SOURDOUGH Cultured Butter / Tarragon Oil (GO, VO) £6

CUCUMBER & HONEYDEW GAZPACHO (GF, VE) £8

CRUDITÉS Aubergine Purée (GF, VE) or Smoked Mackerel Rillettes (GF) £8 | £10

HERITAGE TOMATOES Pickled Shallot / Smoked Cottage Cheese / Tomato Water (VO) £12

GREEN GODDESS SALAD Broccoli / Sugar Snaps / Peas / Bulgar Wheat (VE) £12 | £18 Large

COMTÉ GOUGÈRE Roasted Walnut Butter / Honeycomb (V) £13

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) £15 | £24 Large

BAKED PLAICE Parsley Potato / Spinach / Sauce Véronique (GF) £16 | £26 Large

CHICKEN SUPREME Roasted Apricot / Romano Pepper / 'Nduja / Jus Charcutière (GF) £16 | £26 Large

BEEF FILLET Stuffed Morel / Edamame / Bordelaise Sauce £20 | £34 Large

DESSERTS

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

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

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.

light

lighttowner.com