

LUNCH

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



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

SCALLOP CEVICHE Radish / Chilli / Strawberry Consommé / Coriander Oil (GF)

VENISON LOIN Tomato Gribiche / Dressed Rocket (GF)



TOFU GNOCCHI Courgette / Pickled Lemon / Thai Basil Purée / Pine Nut Crumble (VE)

BAKED PLAICE Parsley Potato / Spinach / Sauce Véronique (GF)

CHICKEN SUPREME Roasted Apricot / Romano Pepper / 'Nduja / Jus Charcutière (GF)

BEEF FILLET Stuffed Morel / Edamame / Bordelaise Sauce + £8 Supplement



COMTÉ GOUGÈRE Roasted Walnut Butter / Honeycomb (V)

CHOCOLATE DELICE Rosemary / Olive Oil Sponge / Bergamot Gel / Cocoa Nib Tuile (VO)

RASPBERRY 'MESS' Cultured Yoghurt / Fennel Pollen Meringue / Lemon Verbena Granita / Rose Sorbet (GF, V)

2 COURSES £36 | 3 COURSES £45

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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