



August 2024

**Cocktails of the day : Pineapple punch 12.50
Passionfruit mojito 12.50**

**Glass of Champagne 13.50
Strawberry bellini 9.50
Aperol spritz 10.50**

Fresh foccacia & aioli 5.50

starters

creamy leek, potato, sweetcorn & rosemary soup, white truffle oil 7.95 **(gf)**
serrano ham, avocado, nectarine, apple balsamic salad 10.95 **(gf)**
chicken liver & tarragon pate, apricot chutney, toast 8.95
crispy hake & potato croquettes, scallops, sweet chilli, crème fraiche, basil 13.95
steamed mussels, coconut yellow curry, coriander 9.50 **(gf)**
salmon ceviche, red onion, green papaya, tiger milk 13.50 **(gf)**
watermelon, feta, mint, pumpkin seeds 9.25 **(gf)**

mains

roast chicken breast, yellow coconut curry, steamed rice, broccoli 24.95 **(gf)**
mustard marinated lamb rump, leek mash, seared garlic spinach 26.95 **(gf)**
sirloin steak, chips, peppercorn sauce 35.50 **(gf)**
baked salmon, piquillo pepper, figs, pine nuts, sherry vinegar relish 24.95 **(gf)**
roast cod, parsley potatoes, samphire, radish, mussel butter sauce 24.95 **(gf)**
fresh tagliatelle, tomato sauce, olives, chilli, garlic, fresh peas, parmesan 17.50
miso, sesame & spring onion aubergine, steamed rice, pickled vegetables 17.50 **(v)(gf)**

sides

chips with rosemary salt 4.95 **(gf)**
mixed leaf salad 4.95 **(gf)**
parsley potatoes 4.95 **(gf)**
steamed broccoli 4.95 **(gf)**

Set Lunch

watermelon, feta & mint **(gf)**

chicken liver & tarragon pate, apricot chutney, toast

roast cod, parsley potatoes, samphire, dill butter sauce **(gf)**

chicken breast, chips, peppercorn sauce **(gf)**

buttermilk pannacotta, strawberry compote **(gf)**

sorbet selection **(gf)(v)**

2 courses £21.95

3 courses £26.95

(n) contains nuts, (gf) gluten free (v) vegan

an optional gratuity of 13.5% will be added to your bill



LIGHTHOUSEWIMBLEDON

please note we cannot guarantee the absence of traces of nuts in any of the above dishes
fod intolerance information please ask a member of staff