



Smashed avocado, dukkha, rapeseed oil & grilled pitta, roquito peppers (vv)	6
- Add soft goat's cheese (v)	1.5
Crispy salt & pepper squid, black ink aioli & sriracha sauce	6
Warm heritage carrot and heirloom courgette salad w/ fresh mint dressing (vv, *)	6.5/11
Wood pigeon salad w/ raspberry and balsamic reduction (*)	8
Flat bread "pizza", sun blushed tomato, mozzarella (v)	7
- Add Parma ham	1.5
Homemade chunky baba ghanoush w/ flatbread + summer vegetables (vv)	6.5

SHARERS

Baked Camembert, chutney, crusty bread (v)	15
Charcuterie board, pickled vegetables, balsamic onions & sourdough	18



Squash & sweetcorn fritters, roasted beetroot, avocado & quinoa salad, pomegranate & sherry vinegar dressing (v)	11
Tea smoked sea trout Niçoise, heirloom tomatoes, olives, green beans & quail's egg (*)	15
Lighthouse burger, bacon, blue cheese/cheddar, slaw & fries	13.5
Roasted chicken supreme, sprouting broccoli, minted Jersey Royals, salsa verde (*)	14
Crab, chilli, parsley & garlic linguini with extra virgin olive oil	12
Lamb rump & merguez sausage with pea, edamame & red wine jus, roasted heritage carrot	16
Beer battered haddock or halloumi (v), chips, mushy peas, tartare sauce	13
28 day aged rump steak, chips, grilled tomato, mushroom & peppercorn	20
Fries	3.5
Minted Jersey Royals, butter & Maldon sea salt (v)	3.5
Sprouting broccoli with chilli & almonds (vv)	4
Bread, oil, balsamic (vv)	1.5
Sweet potato fries (vv)	4.5
Mixed olives (vv)	3.5

(v) = suitable for vegetarians, (vv) = suitable for vegans, (vv+) = vegan with removal of one ingredient, * = gluten free
Allergy information available upon request. Optional 12.5% service charge added to all tables receiving table service