Hangover helpers

Lighthouse Bloody Mary Red Snapper Beaming Mary Bloody Maria Negroni Aperol Spritz Glass of prosecco	9 9 10 9.5 8.5 8.5
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Bar Snacks

BATTERSEA ——	Cumberland sausage roll	5.5
	Duck scotch egg w/chutney	5
SMALL PLATES)	Padron peppers & Maldon sea salt (vv, *)	4.5
LEHILD	Garlic stuffed green olives (vv, *)	4.5

Halloumi fries w/sriracha (v,*)

4.5

Squash, pumpkin & coconut cream soup, toasted seeds & kale pesto (vv)	5.5
Sliced avocado flatbread, red onion, parsley & chilli dressing, with yellow courgette ribbons & radishes (vv)	5
Smoked trout & watercress, radish, pickled shallots & raspberry vinegar (*)	6
Grilled asparagus, fried egg & shaved Parmesan (*) add Prosciutto ham	5 2
Roasted red pepper hummus, green olive pesto & toasted sourdough (vv)	6
Red snapper ceviche, lime, pink grapefruit, fennel & chervil (*)	7.5
Crispy salt & pepper squid & gochujang remoulade	6
Pulled pork croquettes, buttermilk aioli, BBQ sauce & pork crackling	7
Crispy Buffalo wings, cool blue cheese sauce & crudités (*)	6.5
Teriyaki beef bao bun, cucumber, spring onion, pickled ginger & crushed peanuts	6



Toru bowl – mixed quinoa, smoked toru, sunflower seeds, seaweed, steamed seasonal greens & sweet potato with a miso & ginger dressing (vv,*)	8.5
Artichoke, beetroot, asparagus & Jersey Royal potato salad, with mint, tarragon, spring onion & vegan aioli dressing $(vv,*)$	8
Peach, heritage tomato, basil, red onion & feta salad with sherry vinegar (vv,*)	8.5
add chicken supreme / chargrilled flat iron / smoked trout to any of the above salad bowls	4
Crab, lemon & parsley linguine	12
Lighthouse burger, bacon, tomato, baby gem, blue cheese/Cheddar, slaw & fries	13.5
Beer battered haddock or halloumi (v), chips, mushy peas, tartare sauce	13.5
Rare roasted rump of beef	16
Roasted chicken supreme w/confit leg	14
Slow roasted pork belly w/ apple compote + crackling	14
Cashew and walnut loaf (v) +nb this can be vegan without the Yorkie	13
All roasts are served with seasonal vegetables, roast potatoes, rich gravy and homemade	

Yorkshire puddings



Fries (vv,*)	3.5
Watercress & shallot salad (vv,*)	3.5
Bread, oil, balsamic (vv)	1.5
Sweet potato fries (vv,*)	4.5
Steamed greens, miso & ginger dressing (vv,*)	3.5

(v) = suitable for vegetarians, (vv) = suitable for vegans, * = gluten ingredient free (these dishes have been made using gluten free or low gluten ingredients but our kitchen is not gluten free)

Please be aware that our kitchen contains items which are known allergens, and whilst stringent precautions are taken one *should* assume that contact with peanuts, tree nuts, gluten, dairy, soy and other allergens is possible. For detailed allergen sheets and a bit more information please speak to one of our staff.

*Please also note that fish may still contain bones**

Optional 12.5% service charge added to all tables receiving table service