

THE LIGHT BAR

SHARING-STYLE FEASTING MENU

£80 PP

Rock oysters, dashi, pickled red cabbage (£6 supplement pp)

Warm salt & pepper focaccia (vg)

STARTERS

Cured sea trout, crème fraîche, turnip, orange

Smoked ham hock terrine, piccalilli, watercress

Harissa glazed celeriac, quince, chicory (vg)

MAINS

Iron Age pork loin, apple sauce, jus

Aurox beef rump, Bordelaise sauce

Cornish Pollack, smoked roe sauce, samphire

Winter vegetable 'ratatouille' (vg option)

Served with:

Roasted new potatoes, garlic & herb seasoning (vg)

Wilted seasonal greens (vg)

Mixed leaf salad, preserved lemon & wholegrain mustard dressing (vg)

DESSERTS

Cheese platter, seasonal fruits, chutney (£10 supplement pp)

Sticky toffee pudding, miso caramel, spiced cream cheese (v)

(V)~VEGETARIAN (VG)~VEGAN (VO)~VEGAN OPTION

PLEASE INFORM US OF ANY ALLERGIES. FOLLOW US @LIGHTBARLONDON. PRICES ARE INCLUSIVE OF VAT.

12.5% DISCRETIONARY SERVICE CHARGE WILL BE APPLIED TO THE BILL.

WE'VE GONE CASHLESS AND NOW ONLY ACCEPT CARD PAYMENTS