

THE LIGHT BAR



2018 Rathfinney Wine Estate, East Sussex Classic Brut 13 / Rosé Brut 17 NV Veuve Clicquot , Champagne, France Yellow Label Brut 17 To The East (plum sake, gin, peach, lemon & lime) 15

GRILLED PORK SKEWER 3.5ea Slow-cooked pork skewer, chilli glaze & cucumber relish

STUFFED CHILLI SPRING ROLL 4.5ea
Thai-style pork mince stuffed red chilli, wrapped in pastry

WHIPPED CODS' ROE, WASABI PEAS 7
Served with prawn crackers

HOUSE FLATBREAD

VWasabi butter & chives 10

VG Miso mushroom marmite 12

Chicken liver butter 14

VFRESH BURRATA, NUTBOURNE TOMATOES 15
Roasted chilli, smoked oil, wild garlic

GRILLED DUCK HEARTS WITH KING OYSTER MUSHROOM 13

Dashi broth, lime & katsuobushi

VROASTED BRITISH ASPARAGUS 16 Crispy chilli drerssing, soft boiled egg

VGFRIED OYSTER MUSHROOMS 10
Tofu & ginger dressing, togarashi crumb & dill

SPICED CURED TROUT WITH SHISO 14
Cured chalk stream trout with nahn jim seasoning, puffed rice & shiso leaf

BEEF TARTARE & SHITAKE MUSHROOMS, JERUSALEM ARTICHOKE CRISPS 13

Apple, shallots, sweet soy & japanese mayo

GRILLED SLIP SOLE 24
Cabbage with wild garlic butter

VGSMOKED AUBERGINE, STICKY TOMATO & MISO GLAZE 18
Herby citrus and chilli salad, crispy onions

OVEN-BAKED PEPPERED BABY CHICKEN 26 Roasted chilli & pepper sauce, grilled lime

VFries, sriracha mayo 6

Purple Sprouting Broccoli, white soy, chilli & lime 7