

THE LIGHT BAR



PLATED MENU

SUITABLE FOR GROUPS OF 30-50

VGHOUSE FOCCACIA

Miso mushroom marmite
(Chicken liver butter - optional £2 supplement)

WHIPPED CODS' ROE, WASABI PEAS Served with prawn crackers

(optional £5ea supplement)
BRITISH OYSTERS
Springonion, chilli, soy vinaigrettte

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

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

GRILLED DUCK HEARTS & KING OYSTER MUSHROOM Dashi broth, lime & katsuobushi

GRILLED IRON AGE PORK CHOP Grilled hispi, lardo, fermented chilli & herb butter

OR

GRILLED AUROX RUMP CAP WITH MAITAKE MUSHROOMS
Chicken skin & brown shrimp butter

SLOW-GRILLED MACKEREL Seaweed butter & hispy cabbage

VGSMOKED AUBERGINE, STICKY MISO & TOMATO GLAZE
Herby & chilli salad

ALL SERVED WITH
Roasted pink firs, miso & coriander butter
Mixed salad, citrus chilli dressing

CHILLI SUGAR DOUGHNUTS
Condensed milk coffee dip

PANDAN PANNA COTTA

£65pp



THE LIGHT BAR



FEASTING MENU

SUITABLE FOR GROUPS OF 10 - 65

VGHOUSE FOCCACIA

Miso mushroom marmite

(Chicken liver butter - optional £2 supplement)

WHIPPED CODS' ROE, WASABI PEAS Served with prawn crackers

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

(optional £5ea supplement)
BRITISH OYSTERS
Springonion, chilli, soy vinaigrettte

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

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

BEEF TARTARE & SHITAKE MUSHROOMS WITH LOTUS ROOT CRISPS Apple, shallots, sweet soy sauce & japanese mayo

BIG MEAT

Aged big cut aurox beef served with maitake mushrooms, chicken skin butter & brown shrimp butter

OR

BIG MARKET FISH Whole fish, oven baked

VGSMOKED AUBERGINE, STICKY MISO & TOMATO GLAZE Herby & chilli salad

ALL SERVED WITH
Roasted pink firs, miso & coriander butter
Hispy cabbage, seaweed butter
Mixed salad, citrus chilli dressing

CHILLI SUGAR DOUGHNUTS Condensed milk coffee dip

£65pp

(Surf & Turf available for £5pp supplement)

PLEASE INFORM US OF ANY ALLERGIES.
PRICES ARE INCLUSIVE OF VAT. 15% SERVICE CHARGE WILL BE APPLIED TO THE BILL.



THE LIGHT BAR



GROUP BITES & BOWLS

(MAXIMUM VARIETY OF 8 AND MINIMUM 10 OF EACH)

British Oysters 5ea Springonion, chilli, soy vinaigrettte

House Foccacia

VWasabi butter & chives 3ea

VGMiso mushroom marmite 2.5ea
Chicken liver butter 3.5ea

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

Stuffed Chilli Spring Roll 4ea
Thai-style pork mince stuffed red chilli, wrapped in pastry

WHIPPED CODS' ROE, WASABI PEAS 3ea
Served on prawn cracker

Spiced Cured Trout with Shiso 6ea Cured chalk stream trout with nahn jim seasoning & puffed rice on a shiso leaf

BEEF TARTARE & SHITAKE MUSHROOMS WITH LOTUS ROOT CRISPS 6ea Apple, shallots, white soy sauce & japanese mayo

VGSMOKED AUBERGINE, STICKY TOMATO & MISO GLAZE 4ea Herby citrus and chilli salad, crispy onions

KOREAN FRIED CHICKEN 4ea
Sweet chilli sauce, kewpie mayo, sesame seeds & chives

VGFRIED OYSTER MUSHROOMS 4ea
Tofu & ginger dressing, togarashi crumb & dill

GRILLED RUMP CAP 5ea Chicken skin & brown shrimp butter

GRILLED PORK CHOP 5ea
Lardo, fermented chilli & herb butter

VIETNAMESE CHILLI SUGER DOUGHNUT 5ea Coffee-chocolate dip