



# THE LIGHT BAR



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## PLATED MENU

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### SUITABLE FOR GROUPS OF 30-50

<sup>VG</sup>HOUSE 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 vinaigrette

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

<sup>VG</sup>FRIED OYSTER MUSHROOMS  
Tofu & ginger dressing, togarashi crumb & dill

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

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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

<sup>VG</sup>SMOKED AUBERGINE, STICKY MISO & TOMATO GLAZE  
Herby & chilli salad

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

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CHILLI SUGAR DOUGHNUTS  
Condensed milk coffee dip

PANDAN PANNA COTTA

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**£65pp**

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