



## PLATTERS

### VEGAN <sup>(Vg)</sup>

a selection of crudites, olives, hummous & flat bread 15.5

### FROMAGE <sup>(V)</sup>

a selection of cheeses with bread & crackers  
brie, cheddar, goats & blue 18.5

### CHARCUTERIE

a selection of cured and cooked meats, bread & crackers 18.5

### MIXED

a selection of cured and cooked meats & cheeses 24.5

### FISH

a selection of prawns, squid,  
salmon & mackerel pâté served with bread & crackers 24.5

## CREPES

SMOKED SALMON & CREAM CHEESE 12.5

JAMBON & CHEESE 11

GARLIC MUSHROOM  
with cream cheese <sup>(V)</sup> 9.50

CHEESE & TOMATO & RED ONION <sup>(V)</sup> 9.50

CHOCOLATE & PEAR CREME <sup>(V)</sup> 8.5

HAZELNUT CHOCOLATE <sup>(V)</sup> 8

FRESH STRAWBERRIES & CREAM <sup>(V)</sup> 8.5  
with chocolate <sup>(V)</sup> 9

BANANA & CARAMEL <sup>(V)</sup> 8

LEMON & SUGAR <sup>(V)</sup> 8

Private hire  
Weddings &  
Partys

Live Music  
&  
Events



<sup>(V)</sup> Vegetarian <sup>(Vg)</sup> Vegan

Please note: We use seasonal ingredients selected by our chef. Our menu changes regularly to reflect the freshest produce available.

If you have any allergies or intolerances, please inform us at the time of ordering.

# THE Lighthouse TASTING ROOMS



thelighthousechampagnecompany.co.uk  
07540806079



## MENU

A LA CARTE

### ROCK OYSTERS

3 @ 10 | 6 @ 18

### SMALL PLATES

6.50 each

Olives(vg) | Rosemary Nuts(vg) | Gazpacho(v)

Houmous(vg) | Red Pepper Dip(vg)

### STARTERS

CHAMPAGNE MUSHROOMS (v)  
in a creamy roquefort & champagne sauce  
10.50

SHELL ON KING PRAWNS  
in garlic & herb butter  
12

BAKED CAMEMBERT (v)  
9

SALT & PEPPER SQUID  
10.5

A TRIO OF BLINIS  
9  
with smoked salmon, cream cheese & caviar  
or with salt beef & horseradish

FIG, WALNUT & MAPLE TARTINE (vg)  
9

SOUP OF THE DAY  
8

HAM HOCK TERRINE  
10.5

MACKEREL PÂTÉ  
10.5

### MAINS

BEEF BOURGIGNON  
beef stew in red wine served with creamed potatoes  
22

KING PRAWN & SCALLOP ORZO  
18

CHICKEN AND JAMBON ORZO  
19



(V) Vegetarian (Vg) Vegan



## MAINS

CREAMY FISH PIE 18.50

baked with mashed potato topping and served with petit pois

MIXED BEAN CASSOULET (vg)  
with wild rice  
16

BEETROOT & MARSCAPONE TARTE TATIN (v)  
with seasonal salad & saute potatoes  
16

### SIDES

6 each

French Fries | Side Salad | Seasonal Veg | Bread Bowl

### DESSERTS

8.50

tarte tatin (v) | tarte au citron (v) | chocolate & caramel tart (vg) |  
all served with custard, cream or ice cream

creme brulee (v) | champagne sorbet (vg) |

affogato 9 / with brandy, cointreau or amaretto 12.5



## LIGHTHOUSE KEEPERS SUNDAY LUNCH

in addition to the a la carte menu

choice of

roast stuffed chicken parcel

honey glazed roast ham

slow roast lamb shank

salmon en crouete

feta & red onion plait (v)

served with

toulouse pigs in blankets or stilton stuffed dates (vg)

seasonal veg (v) | cauliflower cheese (v)

stuffing | yorkshire pudding (v)

roast rosemary or dauphinoise potatoes (v)

Sunday lunch  
2 course £27.50  
3 courses £35

ask about  
private  
hire

