PLATTERS

VEGAN *(Vg)*
a selection of crudites, olives,
hummous & flat bread
15.5

FROMAGE *(V)*
a selection of cheeses
brie, cheddar, goats & blue
served with bread & crackers
18.5

CHARCUTERIE
a selection of cured and cooked meats
served with bread & crackers
18.5

MIXED
a selection of cured and cooked meats & cheeses
served with bread & crackers
25.5

FISH
a selection of prawns, squid,
salmon & mackeral pâté
served with bread & crackers
25.5

Private hire
Weddings &
Partys

Live Music
&
Events

(V) Vegetarian (Vg) 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

FLAT BREADS

SMOKED SALMON, SUNDRIED TOMATO & CAPER 15

WILD BOAR SAUSAGE & SMOKED CHEESE 15

BRIE & CRANBERRY 13.5

BLUE CHEESE, CARAMELIZED ONION & PEAR *(V)* 13.5

SUNDRIED TOMATO, OLIVE & MUSHROOM *(VG)* 13

SAVOURY CREPES

SMOKED SALMON & CREAM CHEESE 13.5

JAMBON & CHEESE 13.5

GARLIC MUSHROOM
with cream cheese *(V)* 11

CHEESE & TOMATO & RED ONION *(V)* 11

SWEET CREPES

CHOCOLATE & PEAR CREME *(V)* 9

HAZELNUT CHOCOLATE *(V)* 9

FRESH STRAWBERRIES & CREAM *(V)* 9
with chocolate *(V)* 9.5

BANANA & CARAMEL *(V)* 9

LEMON & SUGAR *(V)* 9

(V) Vegetarian (Vg) Vegan

MENU

A LA CARTE

ROCK OYSTERS

3 @ 11 | 6 @ 20

SMALL PLATES
6.50 *each*

Olives(Vg) | *Rosemary Nuts(Vg)* |*Houmous(Vg)* | *Red Pepper Dip(Vg)*

STARTERS

SOUP OF THE DAY
8

CHAMPAGNE MUSHROOMS *(V)*
in a creamy roquefort & champagne sauce
10.5

BAKED CAMEMBERT *(V)*
9

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

CRAB ARANCINI
10.5

SUNDRIED TOMATO BRUSCHETTA
10.5

SHELL ON KING PRAWNS
in garlic & herb butter
12

SALT & PEPPER SQUID
10.5

MACKEREL PÂTÉ
10.5

(V) Vegetarian (Vg) Vegan

LIGHTHOUSE KEEPERS SUNDAY LUNCH

2 course £27.50

3 course £35

choice of

starters

soup
champagne mushrooms
baked brie & cranberry
game pate
salmon paté

mains

roast stuffed chicken parcel
slow roast honey glazed ham
roast lamb shank
salmon en croute
vegetable wellington

served with

pigs in blankets
seasonal greens *(V)* **| cauliflower cheese** *(VG)*
spiced red cabbage *(V)*
stuffing | yorkshire pudding *(V)*
roast potatoes *(V)*

Live music on stage
2-4PM

MAINS

TASTING ROOMS FISH PIE
served with petit pois
21.50

BEEF BOURGIGNON
served with petit pois & creamed potatoes
24

MAC & CHEESE *(V)*
with garlic bread
16

CHICKEN & JAMBON ORZO PASTA
20

TOMATO TARTE TATIN *(V)*
with seasonal salad & saute potatoes
18

BATTERED COD
served with smashed minted peas & fries
20

CATALONIAN MEATBALLS
in spicy tomato sauce with creamed potatoes
22

SIDES
6 *each*
French Fries | *Side Salad* | *Seasonal Veg* | *Bread Bowl*

DESSERTS
8.50

tarte au citron *(V)* | chocolate & caramel tart *(vg)*
served with cream or ice cream

creme brulee *(v)* | apple tart tatin *(v)* |

affogato 9 / *with* brandy, cointreau or amaretto 12.5

cafe gourmand *(v) 10*