



# THE LIGHT BAR



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## FEASTING MENU

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**SUITABLE FOR GROUPS OF 10 - 65**

<sup>VG</sup>HOUSE 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 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

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

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### 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

<sup>VG</sup>SMOKED 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

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CHILLI SUGAR DOUGHNUTS  
Condensed milk coffee dip

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**£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.