



PLATTERS

VEGAN (Vg)

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

FROMAGE (V)

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 & mackeral pâté served with bread & crackers 24.5

CREPES

SMOKED SALMON & CREAM CHEESE 12.5

JAMBON & CHEESE 11

GARLIC MUSHROOM
with cream cheese (V) 9.50

CHEESE & TOMATO & RED ONION (V) 9.50

CHOCOLATE & PEAR CREME (V) 8.5

HAZELNUT CHOCOLATE (V) 8

FRESH STRAWBERRIES & CREAM (V) 8.5
with chocolate (V) 9

Private hire
Weddings &
Partys

BANANA & CARAMEL (V) 8

LEMON & SUGAR (V) 8

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



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

HAM HOCK TERRINE
10.5

SOUP OF THE DAY
8
MACKEREL PÂTÉ
10.5

MAINS

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

KING PRAWN & SCALLOP ORZO
18

CHICKEN, STILTON AND JAMBON ROULADE
served with seasonal veg & roast potatoes
19



(V) Vegetarian (Vg) Vegan



MAINS

CREAMY FISH PIE 18.50
baked with mashed potato topping and served with petit pois

WILD MUSHROOM & WALNUT STEW (vg)
with jasmine rice
16

TOMATO 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) | winter crumble
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

Sunday lunch
2 course £27.50
3 courses £35

roast stuffed chicken parcel
honey glazed roast ham
slow roast lamb shank
salmon en croute
feta & red onion plait (v)

ask for our
festive
menu

served with

toulouse pigs in blankets or parsnip devils on horseback (vg)

seasonal greens (v) | cauliflower cheese (v)

Spiced red cabbage

stuffing | yorkshire pudding (v)

roast rosemary or dauphinoise potatoes (v)

