



# THE LIGHT BAR



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## FEASTING MENU

SUITABLE FOR GROUPS OF 10 - 65

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<sup>VG</sup>FRESH SALT & PEPPER FOCACCIA

(optional £6ea supplement)

ROCK OYSTERS

Dashi, pickled red cabbage

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CURED SEA TROUT

Turnips & citrus

<sup>VG</sup>ROASTED CARROTS & LENTIL CRISPS

Hummous, crispy chickpeas, harissa dressing

PORCHETTA

Fennel salad

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BIG MEAT

Aged big cut beef served with chimmi churri

OR

BIG MARKET FISH

Samphire, smoked roe sauce

OR

WHOLE SOMERSET SAXON CHICKEN

Sumac & golden raisin dressing

(VEGAN OPTION) <sup>VG</sup>OVEN-BAKED RATATOUILLE, CAPERS & BASIL

ALL SERVED WITH

Roasted pink fir potatoes

Wilted Greens

Green salad, honey & mustard dressing

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CHOCOLATE & HAZELNUT TART

Creme fraiche

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£70pp

(ADDITIONAL MEATS AVAILABLE FOR £5PP SUPPLEMENT)

PLEASE INFORM US OF ANY ALLERGIES.

PRICES ARE INCLUSIVE OF VAT. 12.5% SERVICE CHARGE WILL BE APPLIED TO THE BILL.