



# The LIGHTSHIP

DINE DRINK RELAX

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ASK YOUR SERVER FOR TODAY'S SPECIALS  
ALL MEALS CAN BE MADE GLUTEN FREE EXCEPT FOR THE FISH & CHIPS.

## TO START

MOULES MARINIÈRE	10.00
<i>Served With a side of Artisan Bread</i>	
SEARED SCALLOPS	14.00
<i>Served With Celeriac Remolade, Burnt Apple Gel, Black Pudding Bon Bon</i>	
HAM HOCK AND PUY LENTIL TERRINE	9.00
<i>Served With Homemade Piccalilli, Sourdough</i>	
WILD MUSHROOM PARFAIT (V)	9.00
<i>Served With Red Onion Marmalade, Sourdough</i>	
CLASSIC PRAWN AND CRAYFISH COCKTAIL	10.00
<i>Served With Marie Rose and Brandy Sauce, Artisan Bread</i>	
HOUSE MARINATED OLIVES (V/VE)	8.00
<i>Served With Sundried Tomato and Rosemary Baked Focaccia, Olive Oil and Balsamic</i>	

## JERSEY OYSTERS

Rockerfeller   Mango Salsa   Tobasco & Lemon	3 FOR 12
	6 FOR 22
	12 FOR 30



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## MAIN COURSES

CATCH OF THE DAY	MARKET PRICE
<i>Ask your server for todays option</i>	
BEER BATTERED FISH & CHIPS <i>Hand-cut Chips, Minted Mushy Peas, Tartare Sauce</i>	19.00
CONFIT DUCK AND DAUPHINOISE POTATOES <i>Slow Braised Red Cabbage, Port wine and Juniper Reduction, Sautéed Tender-Stem</i>	24.00
SUMMER VEGETABLE RISOTTO (V/VE) <i>Parmesan Crisps, Garlic and Herb Bread</i>	19.00
DRESSED CRAB <i>House Salad, Celeriac Remolade, Lemon Aioli, Artisan Bread</i>	28.00
LIGHTSHIP BURGER <i>Smoked Bacon, Mature Cheddar, Red Onion Marmalade, French Fries, Slaw</i>	19.00
VEGAN BURGER (V/VE) <i>Vegan Burger, Vegan Mayonnaise, Vegan Cheese, Red Onion Marmalade and Slaw</i>	19.00
35 DAY MATURED BRITISH RIBEYE STEAK <i>Cafe De Paris Butter, Confit Tomato, Handcut Chips or Dauphinoise Potato. Add Peppercorn Sauce 3.95</i>	35.00
SEARED KING OYSTER MUSHROOM (VE) <i>Parsnip Puree, Roast Tender-Stem Broccoli &amp; Toasted Hazelnuts, Roast Tomato &amp; Basil Sauce, Tahini</i>	18.00

## FRESH SCOTTISH MUSSELS

CLASSIC MOULES MARINIÈRE	19.00
SMOKED BACON, LEEKS, CIDER AND GORGONZOLA	19.00
GREMOLATA AND NDUJA SAUSAGE	19.00

*All served with frites*