

# LIGHT

ON THE COMMON

jug of elderflower cordial	6.75/2.75
jug of homemade lemonade	6.75/2.75
white peach bellini	7.00

basket of bread & butter	2.95
marinated olives	3.50
salted marcona almonds	3.50

## freshly squeezed juices

carrot & ginger	4.00
beetroot & apple	4.00

## Starters

split pea, mint & ham hock soup & croutons	5.50
--	------

chicken liver pate, apple & grape chutney, toasted sour dough	6.85
---	------

baked halloumi with spiced aubergine & tahini	6.95
---	------

veal & pork meatballs, spaghetti, tomato, basil & caper sauce & parmesan	7.25/12.50
--	------------

bacon & wild garlic leaf hash with poached egg & devilled sauce	6.25
---	------

salt cod croquettes, grilled chorizo, roast red pepper & tomato sauce	6.25
---	------

moules marinieres, cream, parsley & white wine as a main with chips	6.50 11.50
---	---------------

marinated squid, piquillo pepper, olive, fennel, artichoke & basil salad	6.95
--	------

falafel, gem lettuce, tzatziki, lemon & guindilla chilli	5.75
--	------

## Pan-Toasted sandwiches

marinated beef onglet steak, rocket, horseradish cream with chips & salad	10.50
---	-------

spiced aubergine & grilled halloumi, chips & salad	9.50
--	------

## Main Salads

marinated feta & greek salad	11.50
------------------------------	-------

salt duck duck som tam salad with chilli lime dressing & toasted peanuts	12.75
--	-------

smoked mackerel, roast beetroot, cucumber, baby spinach & radish salad, horseradish vinaigrette	11.95
---	-------

## Mains

smoked haddock, new potato & spinach mornay	13.50
---	-------

panko crusted plaice, minty pea puree, tartare sauce, fries & lemon	14.25
---	-------

baked harrisa salmon, watercress tabouleh & tahini saute potatoes	14.75
---	-------

confit duck leg, new seasons garlic mash, savoy cabbage, carrots & pancetta	14.75
---	-------

yoghurt marinated chicken breast, chick pea & pumpkin dhal & green pepper chutney	13.95
---	-------

grilled courgette quiche & greek salad	11.75
--	-------

portobello mushroom, baby spinach & sage gnocchi with gorgonzola cream	11.95
--	-------

28 day aged grilled rib eye steak with chips & salad or grilled onglet steak	18.50 14.50
sauces: peppercorn or blue cheese	1.50

rare breed burger with lettuce, red onion, tomato, pickles & chips	11.75
extra toppings: streaky bacon, cheddar, blue cheese sauce	1.00

## Opening times:

Monday to Friday 8am - 10.30pm

Saturday 9am - 10.30pm

Sunday 9am - 3.30pm

48 High Street, Wimbledon, London SW19 5AX

Tel: 020 8946 3031 [lightwimbledon.co.uk](http://lightwimbledon.co.uk)

## Sides

chilli & garlic broccoli	3.75
--------------------------	------

buttered new potatoes	3.75
-----------------------	------

chips	3.75
-------	------

mixed leaf salad	4.00
------------------	------

## Pudding

treacle & apple tart with clotted cream	5.50
---	------

chocolate fudge cake with vanilla ice cream & chocolate sauce	5.75
---	------

vanilla pannacotta with poached rhubarb	5.50
---	------

banana & caramel sundae with peanut brittle	5.50
---	------

selection of ice creams & sorbets	5.50
-----------------------------------	------

bakewell slice with clotted cream & coffee	5.00
--	------

## Dessert Wine

Orange Muscat & Flora, Brown Brothers, Milawa, Victoria, Australia 2009	6.00 125 ml
---	-------------

*citrus & english rose, sweet but refreshing*

please note we cannot guarantee the absence of traces of nuts in any of the above dishes. an optional 12.5% service charge will be added to your bill.

# LIGHT

ON THE COMMON

48 High Street, Wimbledon, London SW19 5AX  
 Tel: 020 8946 3031  
[lightwimbledon.co.uk](http://lightwimbledon.co.uk)

jug of elderflower cordial **6.75/2.75**  
 jug of homemade lemonade **6.75/2.75**  
 white peach bellini **7.00**

## Soft Drinks

kingsdown water fizzy or still 750ml **3.75**  
 strawberry & blueberry smoothie **3.95**  
 freshly squeezed orange juice **2.85**  
 fruit Juices **2.50**  
 coke, diet coke, lemonade **2.85**

## Beers

peroni **3.85**  
 budvar **3.85**  
 meantime london pale ale **3.85**  
 aspoll cider **3.85**

## Spirits & Liqueurs

spirits, liqueurs served 50ml double measure **6.25**  
 premium spirits & digestives

## Sparkling wine

**bottle glass** 125ml

Prosecco Frizzante **26.95 6.75**  
*crisp with a pleasant mousse, aromas of apples & pears*

Baron De Marck, NV Brut **42.00 8.00**  
*citrus & ripe fruit with toasted brioche, dry & elegant champagne*

Krone Rose, cap classique Tulbagh, South Africa 2009 **34.75**  
*delicious summer fruits, crisp refreshing finish*

## white wine

**bottle glass** 175ml

Blanc de Blanc, La Cadence France 2013 **16.95 4.95**  
*citrusy & crisp with hints of apples*

Sauvignon Blanc, Mapu, Baron Philippe De Rothschild, Chile 2013 **19.50**  
*aromatic & zesty, gooseberry & citrus fruits*

Chenin Blanc, Tulbagh Winery, South Africa 2014 **19.75**  
*well balanced & elegant pineapple, guava & melon*

Pinot Grigio, Garganega, Rosa Blanca Italy 2013 **19.75 5.50**  
*italy's best known white wine, apples & pears with hints of almond*

Colombard Chardonnay, Duc de Chapelle, France 2013 **20.50**  
*aromatic & lemony with an attractive grassy bouquet*

Sauvignon Blanc, Semillon, Chateau des Eyssards France 2013 **23.75**  
*green fruits & minerals, medium bodied with refreshing finish*

Viognier, La Playa, Colchagua Valley, Chile 2013 **24.75 5.95**  
*peaches & apricots a lovely medium bodied wine*

Picpoul de Pinet, Domaine de La Mirande, Coteaux du Languedoc, France 2013 **24.75**  
*crisp, dry seafood wine with green apple & garden herbs*

Sauvignon de Touraine, Guy Allion, France 2013 **25.75 6.65**  
*elderflower & citrus, refreshing acidity with a dry flinty finish*

Chardonnay, Pimpala Road, Geoff Merrill Australia 2010 **27.95 6.85**  
*lime & citrus, vanilla, rich & delicious*

Sauvignon Blanc, Wairau River, Marlborough, New Zealand 2013 **29.75**  
*tropical fruit & herbaceous, archetypal kiwi sauvignon with elegant restraint*

Riesling, Wairau River, Marlborough, New Zealand 2013 **31.50 7.85**  
*citrus & orange blossom, a dry riesling, great aperitif, food friendly*

Albariño, Valminor, Rias Baixas Spain 2013 **34.50**  
*grapefruit & peach with light mineral touch*

Chardonnay, Macon Fuissé, Domaine Thibert, Bourgogne France 2013 **39.00**  
*rich & elegant burgundy, melon & white peach, well rounded*

## Rose

**bottle glass** 175ml

Reserve de Gassac, Pays D'Herault, France 2013 **24.95 5.95**  
*raspberry, blackcurrant & a touch of vanilla. lovely summer wine*

Elégance, Côte de Provence, France, 2013 **27.95**  
*delightful pale pink rose. strawberry, jasmine & exotic berries*

## Red Wine

**bottle glass** 175ml

Grenache Merlot, Bergerie de la Bastide, Pays d'Oc France 2013 **16.95 4.95**  
*easy drinking red, attractive cherry fruit, soft tannins*

Merlot, Los Caminos, Colchagua Valley Chile 2013 **19.50**  
*ripe plums, velvety tannins, great value*

Cabernet Sauvignon, Los Vascos, Colochagua Chile 2013 **23.00 6.00**  
*cherry & cassis fruit with cedar wood, light tannins*

Petit Pinotage, Ken Forrester, Western Cape South Africa 2013 **25.25 6.50**  
*ripe cherries & plums, smokey with soft tannins*

Rioja Azabache Crianza Spain 2009 **25.75 6.75**  
*red cherries, vanilla, soft tannins, ripe spicy finish*

Pinot Noir Reserve, Sol y sombre, Central Valley Chile 2012 **25.75 6.75**  
*lush raspberry fruit, light tannins & vanilla*

Shiraz, Pimpala Road, Geoff Merrill Australia 2011 **27.95 6.85**  
*robust, exuberant & spicy, classic aussie shiraz with a light touch*

Cotes du Rhone Villages, Domaine Chapoton France 2011 **27.75**  
*violets & soft black fruits, hints of chocolate & silky tannins*

Malbec, Santa Ana Reserve, Mendoza, Argentina 2012 **29.85 7.45**  
*intense plums & blackberries, peppery spice, delightfully smooth*

Gamay, Vieilles Vignes, Beaujolais Cuvee Traditionelle Domaine Du Vissoux, France 2013 **29.75**  
*juicy cherry fruits, subtle tannins, good acidity, light & delicious*

Cabernet Franc, Merlot, Vieux Chateau, Cros Lamarzelle, Bordeaux, France 2010 **41.50**  
*ripe blackberries, a little spice & oak, classic bordeaux*

Pinot Noir, Framingham, Marlborough New Zealand 2011 **41.50**  
*full raspberry fruit & light vanilla spice, new world ripeness with burgundian elegance*

Cabernet Sauvignon Reserve, Geoff Merrill McLaren Vale Australia 2004 **44.50**  
*bags of cassis, oak aged, beautifully smooth, well-balanced*