

Lantern

Named after the crown of every lighthouse
(the room that shines the light), Lantern is our brightest space.

The menu is a celebration of bold tastes and thoughtful craft. Every dish is rooted in a story shaped by passion, precision and a desire to surprise. Moving with the rhythm of the day, evolving from bright morning flavours to something deeper and more indulgent as evening arrives.



Breakfast Menu

Available Daily from 8:00-11:00

Seasonal Fresh Fruit - 6.00

Selection of Danish Pastries - 6.00

LHS Granola - 6.00
with honey

Smashed Avocado - 12.00
on sourdough, poached egg

Breakfast Roll - 14.00
Cumberland sausage & fried egg, cruffin

LHS Waffle - 12.00
bacon & maple syrup

Sweet Waffle - 12.00
vanilla cream, berry compote

Omelette - 12.00
spinach, mushroom, tomato, cheddar

Eggs Florentine - 14.00
steamed spinach, toasted muffin, poached egg, hollandaise

LHS Eggs Royale - 16.00
smoked salmon, trout roe, toasted muffin, poached egg, hollandaise



Lunch Menu

Available from 12:00–15:00

STARTERS

Jersey Royal Potato Salad - 15.00
broad beans, wild garlic, English asparagus

Golden Beetroot - 15.00
burrata, chicory and pickled walnuts

SALADS & SANDWICHES

Roast Chickpeas
new potatoes, radish, asparagus
small - 17.00 / large - 21.00

Roast Chickpeas
heritage carrots, dill
small - 15.00 / large - 19.00

Chicken Caesar Salad
baby gem and rosemary croutons
small - 15.00 / large - 20.00

Open Sandwiches, served on rye bread
with house salad or fries

Smoked Salmon - 18.00
broad beans, wild garlic, English asparagus

Roast Chicken - 16.00
crispy bacon, parmesan dressing

Roasted Heritage Beetroot - 14.00
mushroom cream, toasted hazelnuts

MAINS

Free-Range Chicken Breast - 25.00
morels, young leeks

Pumpkin & Sage Ravioli - 20.00
toasted hazelnuts, parmesan

British Beef Burger - 20.00
pickled cucumber, fresh onions, crispy onions, baby gem

British Sirloin - 32.00
peppercorn sauce

SIDES

Garden Salad - 6.00
crispy onions and mustard dressing

Fries - 5.00



Dinner Menu

Available from 17:00-21:00

STARTERS

Sauteed Wild Mushrooms - 16.00
truffle, caramelised cream and lingonberries

Hay Smoked Orkney Scallops - 18.00
juniper foam, samphire

Roasted Heritage Beetroot - 12.00
toasted hazelnuts, brown butter, sage

Beef Tartare - 17.00
cured egg yolk, cep emulsion, Jerusalem artichoke

Burrata - 15.00
golden beetroot, chicory and pickled walnuts

Chicken Caesar Salad - 17.00
baby gem and rosemary croutons

MAINS

Scottish Peterhead Cod - 26.00
smoked cream, white asparagus, horseradish crunch

Cornish Lamb Cutlets - 28.00
pickled apple, celeriac puree, sage jus

Pumpkin & Sage Ravioli - 20.00
toasted hazelnuts, parmesan

British Beef Burger - 20.00
pickled cucumber, fresh onions, crispy onions, baby gem

28 Day-aged British Sirloin Steak - 32.00
peppercorn sauce

SIDES

White Cabbage Salad - 8.00
blueberry, frozen feta cheese

Hasselback Potatoes - 6.00
grated parmesan

Fries - 5.00

Garden Salad - 6.00
crispy onions, mustard dressing

Spicy Carrots - 6.00
dill yoghurt

Wedge Salad (for two) - 10.00
smoked bacon, rosemary crumb, Caesar dressing



Dessert Menu

PLATES
ALL AT £10.00

Sticky Chocolate Cake
cinnamon crème fraîche, spiced tuile

Brioche French Toast
almond butter, praline, vanilla ice cream

Cardamom & Summer Berry Brûlée
thyme biscotti, raspberry foam

Strawberry Cheesecake
chia & chocolate soil

LIGHT BITES

White Chocolate Truffle - 2.00
with raspberry

Dark Chocolate Truffle - 2.00
with rosemary

Please always inform your server of any allergies or intolerances before placing your order.
A discretionary optional service charge of 12.5% will be added to your bill.