

While you wait

Litton Plank, charcuterie, whole mozzarella, hummus, bread, pickles <i>GF</i>	16.00
Rosemary and garlic baked camembert, chutney, toast <i>GF</i>	12.00
Cheesy garlic bread <i>GF</i>	5.00
Pork scratchings, apple sauce	3.50
Roast chickpea hummus, toast <i>GF</i>	3.50
Mixed olives with garlic and rosemary oil <i>GF</i>	3.50

Starters

Soup of the day, homemade bread <i>GF</i>	5.50
½ pint or 1 pint prawns, bloody Mary sauce, gem, lemon, homemade bread <i>GF</i>	6/11.00
Loaded potato skins, bacon, chorizo, cheddar cheese, sour cream <i>GF</i>	6.25
Somerset Cheddar sourdough rarebit with ale braised ham hock, pickled veg salad, chilli jam	6.50
Heritage tomato salad, mozzarella, chive and shallot dressing, smoked salt <i>GF</i>	6.50
Orkney scallops, fresh apple, cucumber and shallot salad, burnt apple, curried butter <i>GF</i>	9.00
Fish cake Scotch egg, curried creamed cabbage, leeks and spinach	7.50
River Exe mussels, smoked bacon, shallot, garlic, apple, ale & parsley cream <i>GF</i>	7/14.00
Smoked chicken croquets, caesar salad, aged parmesan	7.25

Mains

Ale battered fish 'n' triple cooked chunky chips, bashed garden peas	13.50
Cider and mustard glazed ham, free range eggs, triple cooked chips <i>GF</i>	13.00
Courgette & lentil burger, soused red cabbage, spicy hummus, Fire 'n' Ice pickled cucumber, tomato, lettuce, house 'slaw and fries <i>GF</i>	12.50
Pan roast sea bass fillet, crushed Jersey royals, mussel bouillabaisse, samphire grass, rouille <i>GF</i>	17.50
Whole roasted Cornish plaice, Somerset cider, tarragon and caper butter sauce, minted seasonal vegetables, fries <i>GF</i>	16.50
Roast chicken supreme, creamed spinach and pearl barley risotto, house sundried tomato, chorizo	17.50
Assiette of Spring lamb, loin chop, belly fritter, kofta, spiced red onion, sweet potato puree, sugar snap peas, jus gras <i>GF</i>	18.50
Pasta primavera, Spring vegetables, pesto, aged parmesan - Add chicken	13.50 2.00
Litton ploughman's, cheddar, ham, chutney, slaw, salad, bread	12.00

The Litton

SUMMER MENU

Sun - Thur 12-9pm
Fri & Sat 12-10pm

Salads

Somerset chicken, barley and bacon with avocado dressing	7.00/13.00
Chorizo, new potato, French bean, soft boiled hens egg, mojo verde <i>GF</i>	7.00/13.00
Chargrilled Mediterranean veg, orzo, pesto, marinated feta	7.00/13.00

Sides 3.50 each

Sweet potato fries <i>GF</i>	
House salad, honey and mustard dressing <i>GF</i>	
Triple cooked chunky chips <i>GF</i>	
Seasonal vegetables, herb butter <i>GF</i>	
Buttered new potatoes <i>GF</i>	
Posh chips, grated Parmesan & truffle oil <i>GF</i>	4.50

Please make your server aware of any allergens • *GF* - Gluten free options available on request





SUMMER MENU

Sun - Thur 12-9pm
Fri & Sat 12-10pm

From the grill

Chargrilled Barnyard burger - Beef, pork & lamb patty, bacon, cheddar <i>GF</i>	13.50
The Eric - steak burger, pulled pork, spicy cheese	13.50
Piri Piri chicken, jalapeno mayo <i>GF</i>	13.00
8oz 35 day aged sirloin steak, confit tomato, garlic & thyme roasted field mushroom, dressed leaves, triple cooked chunky chips <i>GF</i>	22.50
8oz 35 day aged rump steak, confit tomato, garlic & thyme roasted field mushroom, dressed leaves, triple cooked chunky chips <i>GF</i>	18.00
8oz rib eye steak, confit tomato, garlic & thyme roasted field mushroom, dressed leaves, triple cooked chunky chips <i>GF</i>	24.00
- add peppercorn, blue cheese or bearnaise sauce <i>GF</i>	2.50

- All burgers served on toasted brioche bun, Fire 'n' Ice pickled cucumber, tomato, lettuce, slaw & fries

Sandwiches on homemade toasted bread

Served with slaw & salad leaves	<i>Add chips - 1.50</i>
Steak, caramelized onion, pickled cucumber, rocket <i>GF</i>	7.50
Roast chicken breast, smoked bacon, sage and onion stuffing, black pepper mayo <i>GF</i>	7.50
Ham hock, cheddar, tomato, onion chutney <i>GF</i>	7.50
Coronation chicken, rocket, tomato <i>GF</i>	7.50
Goats cheese, rocket, red onion marmalade <i>GF</i>	7.50
Bacon, brie, cranberry <i>GF</i>	7.50
Emmental cheese, chorizo, tomato, rocket, chilli jam <i>GF</i>	7.50

(Gluten free sandwiches on request)

Desserts

Chocolate mousse, caramelised banana, honeycomb, lime, peanut <i>GF</i>	6.50
Warm cookie dough, vanilla ice cream	7.00
Chocolate brownie sundae, chocolate & toffee sauce, brownie chunks, ice cream <i>GF</i>	6.50
Cheddar strawberry and poached mixed berry Eton mess <i>GF</i>	6.50
Lemon tart, raspberry sorbet, chocolate shard	6.50
Litton's sticky toffee pudding, vanilla ice cream <i>GF</i>	6.50
Affogato al caffè, vanilla gelato, double espresso, dark chocolate shavings <i>GF</i>	6.00
3 British cheeses, ale & onion chutney, accompaniments, homemade crackers <i>GF</i>	9.00
Mini trio, sticky toffee pudding, Eton mess, lemon tart	9.00
Selection of Chew Moos Ice Creams <i>GF</i> and sorbets	5.50

Hot drinks *Clifton Coffee*

Latte	2.50
Cappuccino	2.50
Double espresso	2.50
Flat white	2.30
Americano	2.30
Macchiato	2.30
Hot chocolate	2.80
English breakfast tea	2.00
Herbal tea	2.20

Afternoon Teas

A selection of homemade sandwiches & cakes	19.00 For two
plus pot of tea	36.00 For four
<i>Served 2-6pm Mon- Sat</i>	45.00 For six

Gluten free on request

Now serving flavoured 'Flora Teas' as seen on Dragons Den *from £2.90*

Our local suppliers

Arthur David - fruit & veg
Bartlett & Sons - game & fresh meat
Celtic Fish & Game - fresh fish
Chew Moos - handmade ice cream
Homewood Cheeses - handmade cheeses
R L Walsh and Sons - meats and cheeses

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