

While you wait

Litton Plank, charcuterie, whole mozzarella, hummus, bread, pickles <i>GF</i>	16.00
Pork scratchings, allotment apple sauce	3.50
Rosemary and garlic baked camembert, chutney, toast <i>GF</i>	12.00
Mixed olives with garlic and rosemary oil <i>GF</i>	3.50
Hummus chilli oil, charred toast <i>GF</i>	4.50

Starters

Game terrine, pickled cucumber, mushroom, British accompaniments	7.50
BBQ'd purple sprouting broccoli, pickled radish, goats curd, Homewood Farm whey dressing, puffed barley, kimchi <i>GF</i>	7.50
Pork Bhuna scotch egg, pickled radish, red onion	7.50
Loaded potato skins, cheddar, bacon, sour cream <i>GF</i>	6.75
Homewood Farm halloumi fries, harissa mayo, chopped salad <i>GF</i>	5.50
Roasted Cornish scallops, corn puree, spiced succotash <i>GF</i>	9.00
Soup of the day, homemade bread <i>GF</i>	5.50
River Exe mussels, smoked bacon, shallot, garlic, apple, ale & parsley cream <i>GF</i> <i>Starter served with bread £7.00 Main served with fries £14.00</i>	

Mains

Ale battered fish 'n' triple cooked chunky chips, bashed garden peas	13.50
Courgette & lentil burger, soured red cabbage, spicy hummus, Fire 'n' Ice pickled cucumber, tomato, lettuce, house 'slaw and fries <i>GF</i>	12.50
Chargrilled Barnyard burger, beef, pork & lamb patty, bacon, cheddar, Fire 'n' Ice pickled cucumber, tomato, lettuce, slaw and fries	13.50
Pan roasted sea bream, Provençal lentils, green leaf, salsa Verde, fennel, orange & dill salad <i>GF</i>	17.50
The Eric - steak burger, pulled pork, spicy cheese <i>GF</i>	13.50

Roasts

All served vegetable s of the day, roast potatoes, sage & onion stuffing, Yorkshire pudding and gravy. G

Roast Glastonbury sirloin of beef with braised brisket	15.50
Roast pork belly	14.50
Roasted pulled lamb	14.50
Garlic and lemon roast Somerset chicken breast	14.00
Wild mushroom & butternut squash Wellington	13.50

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

The Litton

SUNDAY BAR MENU

Sides 3.50 each

Green beans <i>GF</i>	
Roast potatoes <i>GF</i>	
Root vegetable mash <i>GF</i>	
Yorkshire pudding	1.00

Salads

Beetroot & Homewood Farm halloumi, pomegranate dressing <i>GF</i>	7.00/13.00
Roast butternut squash, lentils, goats cheese, leaves, honey & lemon dressing <i>GF</i>	7.00/13.00
Chargrilled chicken, bacon, lemon & herb barley, tomato, marinated feta <i>GF</i>	7.00/13.00

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



Sandwiches on homemade toasted bread

Served with slaw & salad leaves

Steak, caramelized onion <i>GF</i>	7.25
Bacon, brie & cranberry <i>GF</i>	7.25
Chicken, bacon, stuffing, mayo <i>GF</i>	7.25
Cheddar cheese, ham, chutney <i>GF</i>	7.25
Coronation Chicken <i>GF</i>	7.25
Herby goats cheese, beetroot, chutney <i>GF</i>	7.25

(Gluten free sandwiches on request)

Add chips - 1.50

The Litton

SUNDAY BAR MENU

Desserts

Chocolate brownie sundae, chocolate & toffee sauce <i>GF</i>	6.50
Rhubarb and apple crumble, custard	6.50
Affogato al Caffè, vanilla gelato, double espresso, dark chocolate shavings <i>GF</i> add liquor of your choice +£3	7.00
Ice cream & sorbets	5.50
Sticky toffee pudding, vanilla ice cream	6.50
Mini Trio - sticky toffee pudding, chocolate brownie, lemon posset	10.00
<i>(GF - alternative dessert options)</i>	
3 British cheeses, ale & onion chutney, accompaniments, homemade crackers <i>GF</i>	9.00

Hot drinks *Clifton Coffee*

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

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

