## Something to share

- **Meat board** – chorizo, salami milano, mortadella, proscuitto *GF* .......................................................... 14.00
- **Fish board** – dusted calamari, crispy whitebait, hake goujons, aioli .......................................................... 14.00
- Rosemary and garlic baked camembert, candied walnuts, spiced onion chutney, toast *GF* ....................... 12.50

## Starters

- **Soup of the day, homemade bread GF** .......................................................... 5.50
- **Pigs head & Bath Chap Terrine, chutney puree, apple, crackling** .......................................................... 7.50
- **Chargrilled mackerel fillet, sweet and sour beetroot, horseradish *GF*** ................................................. 7.25
- **Torched salmon, barley, pickled kohlrabi, cucumber, bergamot mayo, dill *GF*** .................................. 7.50
- **Homemade sausage roll, spiced onion chutney** ....................................................................................... 6.50
- **Crispy goats cheese, beetroot, chicory, pear, orange, salad** ................................................................. 7.25
- **River Fowey mussels, shallot, garlic, cider, cream sauce *GF** ............................................................. Small 7.00
  Large with fries 14.00

## Mains

- **Ale battered fish & chips, crushed peas, tartar sauce, curry sauce, and lemon** ......................................... 13.50
- **House glazed cider and mustard ham, eggs, chips, homemade piccalilli *GF*** ........................................ 12.75
- **Courgette & lentil burger, hummus, pickled cucumber, tomato, lettuce, homemade burger sauce fries, slaw *GF*** .......................................................... 12.75
- **Barnyard burger, bacon, cheddar cheese, pickled cucumber, tomato, lettuce, homemade burger sauce, fries, slaw *GF*** .................................................. 13.50
- **10oz sirloin steak, herb butter, chunky chips, mushroom, tomato, rocket parmesan and caper butter sauce *GF*** .......................................................... 23.50
- **Whole roasted Cornish plaice, turnip, apple, mussels, sea vegetables, fennel, Somerset cider, tarragon and caper butter sauce *GF*** ........................................ 16.95
- **Chicken supreme, baby leeks, leek and bacon tart, smoked cheddar croquette, wild mushroom and green peppercorn sauce** ........................................ 16.95
- **Confit pork belly with ‘Waldorf salad’ braised celery, apple purée, roasted gem, walnut, potato and apple rosti, raisin jus *GF*** ........................................ 18.50
- **Exmoor venison, bolognaise, spiced carrot puree, macedonie of carrot, swede, potato, turnip, greens, jus *GF*** .......................................................... 18.50
- **Garden squash and roast garlic risotto, Somerset blue, toasted nuts and seeds, white truffle oil *GF*** ........ 14.50
- **Litton ploughman’s, cheddar, stilton, pork pie, ham, pickles, beetroot pickled egg, potato salad, piccalilli, chutney, homemade bread *GF*** ...................... 13.50

## Salads

- **Somerset chicken, chorizo, barley, bacon, avocado salad *GF** .......................................................... 7.00/13.50
- **Roasted butternut squash, orzo, beetroot, pesto, feta cheese salad *GF** .............................................. 7.00/13.50

## Sides  3.50 each

- **Hand cut chunky chips *GF***
- **New potatoes with herb butter *GF***
- **Seasonal vegetables *GF***
- **Pea, mint, feta salad / House Salad *GF***
- **Posh chips, grated parmesan & truffle oil *GF***

## Our local suppliers

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

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

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thewlitton.co.uk  •  contact@thelitton.co.uk  •  01761 241 554  •  The Litton, Litton, Near Wells Somerset, BA3 4PW
**AUTUMN MENU**

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**Baguettes**
Malted wheat or white, served with salad and slaw *GF*  
Add chips - 2.00

Served between 12-6

Roast beef, caramelised onions, horseradish, rocket
Bacon, Somerset brie and cranberry
Chicken breast, bacon, stuffing, black pepper mayo, lettuce, tomato
Prawn Marie Rose, lettuce, tomato
House glazed ham, cheddar and chutney

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**Desserts**

Banoffee eclair with coffee craquelin, cocoa nib, chocolate sauce  
6.50

Plum and almond crumble tart, sweet port sauce, vanilla ice cream  
6.50

Praline & salted caramel bar, homemade granola, blackberry, chantilly  
6.75

Sticky toffee pudding, toffee sauce, somerset clotted cream *GF*  
6.75

Affogato al caffe, vanilla ice cream, double espresso *GF*  
6.50

3 British cheeses, garden pear and plum chutney, homemade crispbread crackers, apple, walnuts *GF*  
9.00

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**Sides** 3.50 each

Hand cut chunky chips *GF*

New potatoes with herb butter *GF*

Seasonal vegetables *GF*

Pea, mint, feta salad / House Salad *GF*

Posh chips, grated parmesan & truffle oil *GF*

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**Ice creams & sorbets** 5.50

**Ice Creams GF**
Chocolate, vanilla, strawberry

**Sorbet**
Raspberry, lemon

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