

The Litton

UNTRADITIONAL

STARTERS

Beetroot cured salmon gravlax, roasted and pickled beetroot, blood orange puree, chicory, dill and dill oil (GF)	7.50
Crispy lamb belly, carrot puree, pickled and braised carrot, carrot top salsa verde	7.50
Caramelized shallot tart tatin, Homewood Farm goats' curd, walnut, aged balsamic	6.50
N'duja Scotch egg, roasted garlic aioli, pickled shallot salad	6.75
Ham hock and garden parsley terrine, piccalilli, warm onion loaf	7.25

MAINS

Pan fried Cornish Pollock with chorizo, lemon and parsley crust, olive oil mash potato, buttered kale, sauce vierge	17.50
Confit duck leg, Merguez sausage, smoked pancetta and butterbean cassoulet, spiced red cabbage, gremolata (GF)	17.50
Jerusalem artichoke risotto, artichoke crisps, Homewood Farm pickled ewes curd, chive (GF)	14.50
Mixed seafood tagliatelle, roasted tomato bisque, gremolata, brown butter pangritata	15.50
Roast chicken supreme, celeriac gratin, yeasted celeriac puree, roast baby onions & fine beans, wild mushroom & truffle sauce	17.50

SIDES

3.50

Buttered new potatoes GF
Leaf salad, house dressing GF
Seasonal vegetables GF
Triple cooked chips GF

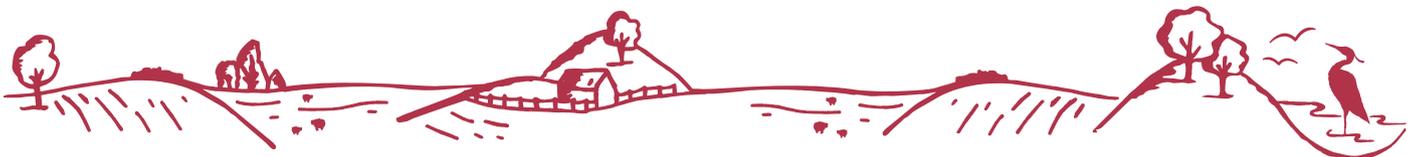
DESSERTS

'Chocolate Dome' - warm chocolate brownie, salted toffee sauce, hazelnut crumble, guernsey milk ice cream	7.00
Passion fruit and vanilla cheesecake, mango puree, orange sorbet	6.75
Sticky toffee and date pudding, toffee sauce, vanilla ice cream	6.75
3 British cheeses, chutney, apple, local raw honey, crackers	9.00
Affogato al caffe, vanilla ice cream, double espresso (GF)	6.50

ICE CREAM & SORBET

Chocolate, vanilla or strawberry ice cream (GF)	5.50
Raspberry or lemon sorbet	

Please make your server aware of any allergies • (GF) - Gluten free



PUB CLASSICS

Soup of the day, homemade bread and butter	5.50
Salt and pepper squid rings, sweet chili, house salad	7.25
Whole baked Camembert with rosemary and garlic, chutney, candied walnut, toast	12.50
Ale battered fish and chips, crushed peas, homemade tartar sauce, lemon	13.50
House glazed cider and mustard ham, eggs, chips, homemade piccalilli (GF)	12.75
Courgette & lentil spiced burger, hummus, pickled cucumber, tomato, lettuce, fries, slaw	12.75
Barnyard burger (beef, pork and lamb), bacon, west country cheddar, pickled cucumber, tomato, lettuce, burger sauce, fries, slaw	13.50
10oz aged sirloin steak, herb butter, chunky triple cooked chips, mushroom, tomato, rocket caper and parmesan salad (GF) blue cheese, peppercorn or béarnaise sauce +£1.50	23.50
Litton ploughman's - Cheddar, Stilton, ham, pork pie, pickles, beetroot pickled egg, potato salad, apple, piccalilli, chutney, homemade bread	13.50

BAGUETTES *(served 12-6pm)*

malted wheat or white baguettes, served with salad and house slaw	7.50
-add chunky chips	+1.50

(gluten free seeded rolls available)

Roast chicken breast, bacon, sage and onion stuffing, black pepper mayo, lettuce, tomato
Goats' cheese, rocket, tomato, red onion, chutney
Roast beef, horseradish, rocket, tomato, red onion
Bacon, melted Brie, cranberry, rocket
Somerset glazed ham, local cheddar, tomato, red onion, chutney

SALADS

7.00/13.00

Chicken, bacon, avocado, barley, tomato, cucumber, house dressing
Chorizo, new potato, french bean, beetroot pickled egg, tomato, cucumber, salsa verde (GF)

Please make your server aware of any allergies • (GF) - Gluten free

The Litton

TRADITIONAL

AFTERNOON TEA

Served Monday-Saturday 2.30pm- 4.30pm

A selection of homemade sandwiches, cakes & scones, served with British clotted cream & preserves

plus bottomless pots of tea

19.00 for 2

55.00 for 6

105.00 for 12

+ add a glass of Prosecco each on arrival for 5.00 per person

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
RL Walsh and Sons - meats and cheeses

