

STARTERS

Daily baked bread and Olive oil	4.50
Cornish Torched Mackerel on toast, served with pickled onion, tomato and chilli salsa, coriander, basil, parsley mayo	7.25
Venison Terrine, Milk Stout chutney, cornichons, malted loaf toast, marmite butter	7.25
Spring Lamb Faggot, spiced carrot puree, coriander, toasted almond	7.25
Heritage tomato salad, chilli shallots, goats curd basil & croutons (GF)	6.50
Spinach and Ricotta Ravioli, sage, chilli pesto, aged parmesan	7.25

The Litton

UNTRADITIONAL

MAINS

Confit Rabbit Leg, braised puy lentils, spring vegetables, prune, pancetta (GF)	17.50
Roasted Chicken Supreme, smoked thigh croquette, asparagus, jersey royals, onion soubise, wild garlic	17.00
'Market Fish' Chowder, St Austell Bay Mussels, sea vegetables, salsify (GF)	17.50
Gnocchi, roasted squash, puree, asparagus, toasted nuts and seeds, wild garlic butter, homemade curd	15.50
Mendip Hogget Rump, potato terrine, courgette, crispy sweetbreads, tomato, soya bean	21.50

SIDES

3.50

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

DESSERTS

Rhubarb Pavlova, clotted cream, ginger, meringue (GF)	6.95
Chocolate Torte, brownie crumb, toffee sauce, coffee and caramel ice cream	6.95
Honey Custard Tart, poached blueberries, Guernsey Milk ice cream	6.95
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
Chargrilled Gammon Steak, brace of local free range eggs, triple cooked chips (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 and Bacon Caesar, aged parmesan, gem, garlic crutons, caesar dressing (GF)

Egg Nicoise Salad, french bean, tomato, black olive, soused red onion, jersey royals, gem (GF)

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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

