

Traditional

'Cheddar ales' Light and crispy beer battered fish and chips, crushed peas, tartar sauce and lemon wedge <i>GF</i>	9.95
Pheasant leek & portobello mushroom pie in a creamy sauce with shortcrust pastry base and puff pastry lid served with mash and wilted greens	9.95
Venison, beef, red wine and cranberry pie with shortcrust pastry base and puff pastry served with mash and wilted greens	9.95
Tarka Dahl, red lentils cooked with garlic, ginger and tumeric, finished with vine ripened tomatoes, crispy shallot, toasted seeds and coriander leaf. Served with rice OR chapattis. <i>GF</i>	8.50
Winter squash tagine with dates, preserved lemon, cooked with warming spices and saffron, finished with toasted almonds and coriander leaves and rice <i>GF</i>	8.95

From The Grill

Butter milk marinated crispy chicken breast in a soft bun or out, jalapeno mayo, lettuce and beef tomato	8.50
Prime cut beef burger in a soft bun, burger sauce, lettuce, beef tomato, gherkin and crispy onion <i>add an extra patty for £2.50 GF</i>	8.50
Meatless farm burger, in a soft bun, burger sauce, lettuce, gherkin beef tomato and crispy onion <i>GF VG</i>	9.50
<i>- Above with dressed slaw and fries</i>	
<i>- Add bacon or cheese 50p</i>	
Chicken shawarma, marinated chicken chargrilled with onions and peppers, dressed slaw, coriander leaf, garlic yoghurt and chilli sauce in a tortilla wrap <i>GF</i>	7.50

Sides

Honey roast root veg <i>GF</i>	3.00
Cauliflower and broccoli cheese bake, béchamel and Wookey Hole cheese sauce	3.00
Minted new potatoes <i>GF</i>	2.50
Hand cut chips <i>GF</i>	3.50
Fries	3.00
<i>- Add cheese 1.00</i>	

Desserts

Pear and ginger Crumble with toasted almonds and chantilly pouring cream <i>GF</i>	4.50
Chocolate and caramel 'bits and bobs', chocolate ganache, salted caramel, peanut brittle and popcorn nibs, chocolate crumb <i>GF</i>	5.00
The Litton's classic Sticky toffee pudding, toffee sauce and clotted cream <i>GF</i>	4.50

The Litton

LOCKDOWN WITH THE LITTON 'TO GO' MENU

Relax and trust us to do the cooking for you

*Available to order
5-9pm Thursday, Friday, Saturday*

Drinks

Wines by the bottle

House Red Les Petit Roucas Carignan Merlot	12.00
House White L'Artista Sauvignon Blanc Chardonnay	12.00
Rose Reserve Saint Marc Syrah	12.50
Featherfalls Zinfandel	15.00
Cape Heights Shiraz	15.50
Cloud factory Sauvignon Blanc	20.50
Romeo Prosecco	20.50

Bottled beers

Corona	2.95
Peroni	
Peroni <i>GF</i>	
Krombacher 0.0%	

Soft Drinks

Bundaberg ginger beer	2.20
Cornish orchards Elderflower presse	
Cornish orchards orange & lemon sparkle	
Cornish orchards pressed apple	
Hartridges Orange & Passion fruit	

Hot Drinks

Latte, Cappuccino, Double Espresso	2.20
Americano, Macchiato, Flat white	2.10
Hot Chocolate	2.50

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



Sunday Roasts 12- 4pm - order by 8pm Friday

All served with seasonal vegetables, honey roast root veg, roast potatoes, sage pork & onion stuffing, Yorkshire pudding and gravy. (GF available on request)

Glastonbury topside of beef	12.00
Lamb shoulder slow braised and pulled	12.00
Garlic & thyme roast Chicken	12.00
Autumn squash wellington - Somerset brie, golden beetroot	11.50
Vegan wellington - Tricoloured beetroot, autumn squash, tomatoes	11.00

Fish and Chips, Beef Burger and Meatless burger also available on Sundays

Sunday Sides

Roast Potatoes	2.00
Cauliflower and broccoli bake	3.00
Yorkshire Pudding	0.50
Mash	2.50

Desserts

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