

# The Litton

## WINTER MENU

### Starters

Soup of the day, freshly baked bread <i>GF</i>	5.50
Daily baked focaccia, extra virgin olive oil & balsamic	5.00
Laverstoke black pudding and potato hash, crispy egg, tomato fondue	7.50
Smoked mackerel rillette, mace butter, soy cucumber, pickled celery and croutes <i>GF</i>	7.50
Somerset cider brandy glazed pork belly, red cabbage pickle and apple <i>GF</i>	7.50
Mulled pear, Bath blue cheese, candied walnuts and chicory salad <i>GF</i> - Large dish served with new potatoes	<i>sml 6.95/ lrg 13.95</i>

### Mains

Prime cut beef burger in a soft bun, burger sauce, lettuce, beef tomato, gherkin & crispy onion, dressed slaw & fries <i>GF</i>	13.50
'Plant powered' meat-free burger in a soft bun, burger sauce, lettuce, beef tomato, gherkin & crispy onion, dressed slaw & fries <i>GF</i> and vegan options available -Add bacon or cheese 50p	13.50
Litton Ploughman's: Honey and mustard baked ham, selection of cheese, pork and sultana sausage roll, salads, chutneys, pickles, apple and bread... A proper feast for one	13.50
'Cheddar ales' beer battered fish & chips, crushed peas, tartar & lemon	13.95

### Roasts

All served with seasonal vegetables, braised red cabbage, tri-colour honey roast roots, roast potatoes, sage pork & onion stuffing, Yorkshire pudding and gravy. (*GF* available on request)

Glastonbury topside of beef	15.50
Pork loin, crackling	14.50
Lamb shoulder slow braised and pulled	15.00
Bronze turkey, pig in blanket	14.75
Vegan wellington - Tricolored beetroot, autumn squash, tomatoes	13.50
Autumn squash wellington - Somerset brie, golden beetroot	13.50
Mixed roast - pork, topside of beef, lamb shoulder	20.00

### Sides

Roast potatoes <i>GF</i>	3.50
Honey roasted roots <i>GF</i>	
Chunky chips <i>GF</i>	
Yorkshire pudding ( <i>GF</i> available) £1.00	

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



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**Sarnies** - served until 5.30pm open style on freshly baked & toasted focaccia or traditional on rustic white or seeded brown baguette all with dressed slaw & salad (gluten free options available)

Turkey escalope, pigs in blankets, cranberry, lettuce, beef tomato with lemon, thyme & sage mayo 8.50

Beetroot falafel, watercress & pomegranate with coconut & tahini dressing 7.95

### Desserts

'Smashed' sweet & sour cheesecake with lemon & cranberry 7.25

Sticky toffee pudding, toffee sauce & vanilla ice cream 6.95

Chocolate torte, clotted cream, margarita & clementine 7.50

Affogato, Madagascan vanilla ice cream, double espresso & dark chocolate shavings 6.95

Selection of local & british cheeses with crackers, celery, grape, sun blushed tomatoes & chutney 9.00

Traditional Christmas pudding with brandy butter 6.95

### Ice creams & sorbets

**Ice Creams** *GF* 5.50

Chocolate, vanilla, strawberry

#### Sorbets

Raspberry, lemon, orange

### Our local suppliers

Arthur David - fruit & veg

Ruby & white - game & fresh meat

New wave - fresh fish

Chew Moo's - handmade ice cream

Homewood Cheeses - handmade cheeses

R L Walsh and Sons - meats and cheeses

La chasse



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