

To Nibble

- Marinated queen and Kalamata olives** (GF, VG) 3.50
- Garlic, rosemary & sea salt crusted bread** 5.00
Barber's butter & aged balsamic (VG option available)

Starters

- Seasonal soup & home baked bread** 6.50
Barber's butter (GF option available)
- Duck liver parfait & crisp sourdough** 7.95
Fig chutney & winter leaves (GF option available)
- Forest mushroom & chestnut pithivier** 7.50
Flower sprouts & mushroom ketchup (VG)
Add goats curd 1.50
- Grapefruit cured & torched mackerel, celeriac** 8.50
Fennel sauerkraut, clementine & dill (GF)
- Dippy little Lilly board** 14.75
White lake cheese melting pot, tapenade, sticky fig, pickles & home baked bread (GF option available)



WINTER MENU

Our local suppliers

- Arthur David - fruit & veg
- Ruby & white - game & fresh meat
- New wave - fresh fish
- Mendip Moments - ice cream
- Homewood Cheeses - handmade cheeses
- Cam Valley foods - meats and cheeses



Mains

- Maple glazed roots, bashed celeriac, roast potatoes, seasonal greens, Yorkshire pudding, stuffing & gravy.** (GF options available)
- Free range Somerset turkey,** 15.95
sage butter & Gloucester spot pig in blanket
- 'Devon red' Roast sirloin of grass fed beef (served pink)** 16.95
- 'Orchard Farm' Gloucester Old spot shoulder of pork cooked low and slow (pulled)** 15.95
- Winter Squash wellington with goats cheese, spinach and pumpkin seeds** 15.95
(VG option available)
- Mixed roast - Beef, Pork & Turkey** 19.95

Pub Classics

- Cheddar ale battered fish & chips, minted peas** 14.95
Chunky tartar sauce & baked lemon
- Prime cut beef burger, cave aged cheddar, dill pickle** 14.50
Beef tomato, gem, bacon jam & fries
(GF option available)
Add Streaky bacon 1.00
- Beetroot falafel burger, gem, beef tomato & dill pickle** 13.95
Carrot, ginger & turmeric hummus, fries (VG)
(GF option available)



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

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Desserts

Christmas Pudding & brandy sauce

Mulled cranberries (Vegan option available)

7.50

Sticky date pudding & Ximenez toffee sauce

Caramel & vanilla fudge ice cream

7.50

Goey chocolate meringue & clementine

Mascarpone & cointreau (GF)

7.75

Affogato with Vanilla ice cream

Double shot espresso, chocolate shavings (GF)
swap espresso for Pedro Ximenez for 2.00

6.95

Two British Cheese's (North vs South)

Sour dough crisps & fig chutney (Gluten free option available)
(ask for today's selection of cheese)
-add extra cheese for 1.50

8.00

Selection of 'Mendip Moments' ice creams & sorbets with salted peanut brittle

Chocolate chunk - somerset strawberry & clotted cream - Vanilla bean (GF)
(ask your server for special flavours)

6.95

After Dinner Drinks

Flat White, Machiatto, Americano, 2.50

Latte, Cappuccino, Double Espresso, Mocha 2.60

-add caramel syrup 50p

Floater Coffee 6.00

Coffee, cream: Whiskey, Tia Maria, Baileys

ESPRESSO MARTINI 8.50

vodka, kahlua, espresso, coffee beans

-add salted caramel + 1.00

Hot Chocolate 2.80

-add cream and marshmallows + 0.50

-add liquor of choice +3.20

English Breakfast Tea 2.00

Flora Teas 2.80 - 3.80

ask for this week's infusions

Herbal Teas 2.20

green, peppermint or cranberry & raspberry

DESSERT WINE 5.50

2015 Domaine Grange Neuve Monbazillac (France) 75ml

Fancy something a little stronger - ask your server for our Whiskey menu

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