

The Litton

Sunday

Welcome to The Litton, please make your server aware of any allergens.

GFA - Gluten free options available on request • GF - Gluten free • VE - Vegan • VEA - Vegan available • VG - Vegetarian

Starters

GFA Soup of the day & home baked bread Barber's butter	6.50
GF / VE Cauliflower polonaise 'KFC' Aioli	6.50
VE Celeriac 'steak' puff pasrty pie 'Steak' sauce & pickled veg	6.95
Beetroot Falafel salad, rocket, pickles and mint yoghurt	6.50/12.50
GFA Home smoked Castlemead chicken breast Sourdough crisps, chutney & pickles	7.95
Gloucester old spot sausage & bacon Wrapped in puff pastry with brown sauce	6.50
GFA Potted Cornish brown crab & smoked paprika butter Celeriac remoulade & rustic granary bread	7.95

Mains

GFA Chargrilled beef burger & Wookey Hole cheddar Lettuce, tomato, dill pickle, fries & bacon jam	14.95
VE / GFA Carrot & lentil burger, pickled cucumber ribbons Lettuce, tomato, fries, chipotle chilli jam dip Add dry cure streaky bacon, cheddar or blue vein cheese for 1.50 Add an extra patty for 4.00	14.50
Celeriac 'steak' puff pasrty pie 'Steak' sauce & pickled veg	6.95
GFA Cider battered hake goujons, chips and minted peas Sauce gribiche & charred lemon	15.25

Sides

Yorkshire pudding	1.00
Koffmann's fries	4.25
Roast potatoes	3.00
Chargrilled rustic bread Barber's butter	3.95

Roasts

GFA Maple roasted root veg, crown prince squash puree, roast potatoes, seasonal greens, Yorkshire pudding, stuffing and gravy	
Slow roast Gloucester Old spot pulled pork shoulder	16.50
Garlic and thyme roasted Castlemead chicken	16.50
Roast Sirloin of Devon ruby red beef (served pink)	17.50
VGA Wild mushroom, leek & walnut wellington Served with or without Cotswold brie	16.50
Mixed roast - pork, chicken, beef	21.00

Rustic baguettes

All baguettes served with fries and slaw. GFA Choose from rustic white or seeded granary baguette.	
GFA Home smoked chicken & dry cure streaky bacon Ale chutney, melted Wookey Hole cheddar & wild rocket	11.95
GFA Hake in cider batter Sauce gribiche, wild rocket & pickled cucumber	12.95
GFA Oglesfield cheese melted Pickled red onion, rocket & chipotle chilli jam	11.50

Our local suppliers

Arthur David - fruit & veg
Ruby and White - fresh meat
New Wave Seafood - fresh fish
Mendip Moments - ice cream
Cam Valley - meats and cheese
Castlemead Poultry - chicken & eggs
The Somerset Sausage Company - Free Range Gloucester Old Spot

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After dinner drinks

Flat white, machiatto, americano, mocha 2.80

Latte, cappuccino, double espresso 2.50
Add caramel syrup for 0.50

Floater coffee 6.50
Coffee, cream: Whiskey, Tia Maria, Baileys

Espresso martini 8.75
Vodka, kahlua, espresso, coffee beans
Add salted caramel for 1.00

Hot chocolate 3.00
Add cream and marshmallows for 0.50
Add liquor of choice for 3.20

English breakfast tea 2.00

Herbal teas 2.20
Green, peppermint or cranberry & raspberry

Flora teas 2.80/3.80
Ask for this weeks infusions

Juices 1.90
Orange, apple, cranberry, grapefruit, pineapple or tomato

Dessert wine 6.20
2015 Domaine Grange Neuve Monbazillac (France) 75ml

Fancy something a little stronger?
Ask your server for our Whiskey bar menu

Desserts

Forced rhubarb crumble 7.50
Vanilla ice cream

Honey & whiskey cheesecake 7.50
With oats & mulled cranberries

GF / VEA Affogato with vanilla bean ice cream 6.95
Double shot espresso, chocolate shavings
Replace espresso with Pedro Ximenez for 2.95

GFA Two great British cheeses 8.50
Sourdough crisps, pickle & chutney
(ask for todays selection, extra cheese 2.00 each)

Chocolate cremeux 7.50
Miso caramel & pretzel praline

A selection of Mendip Moments ice cream
and sorbets with honeycomb 6.50
Ask your server for todays flavours