

# The Litton

# Summer

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

## Small plates & nibbles

<b>GF / VE</b>	<b>Gordal, Nocellara &amp; Kalamata olives marinated in confit garlic &amp; thyme</b> Big, juicy green & black olives	5.00
<b>VG / VE</b>	<b>Chargrilled rustic artisan breads</b> Frame extra virgin rapeseed oil & balsamic	6.50
<b>VG / VEA / GFA</b>	<b>Seasonal soup of the day</b> Sourdough bread & Barbers butter	6.95
<b>GF / VE</b>	<b>Spiced sweetcorn fritters &amp; mango salsa</b> Roast cashew & shaved courgette	7.50
<b>GFA</b>	<b>Potted Cornish crab, Pink grapefruit &amp; fennel</b> Sourdough bread & caper butter	8.95
<b>GF</b>	<b>Castlemead chicken wings in a sticky Korean style sauce</b> Kimchi, toasted sesame seeds & spring onion	7.95
<b>GFA</b>	<b>Chalkstream trout beetroot gravadlax, traditional accompaniment</b> Capers, shallot & cornichon with granary bread	8.95

## Rustic baguettes

All baguettes served with fries and slaw.

**GFA** Choose from rustic white or seeded granary baguette.

	<b>BLT - Wiltshire dry cure bacon, lettuce &amp; tomato</b> With real mayonnaise & a squeeze of lemon	11.50
<b>GFA / VEA</b>	<b>Crispy polenta coated cheese, almond &amp; roast red pepper sauce</b> Sour cream & chive, pickled cucumber, lettuce & tomato	11.95
	<b>The Reuben pig - Pulled ham hock &amp; melted Emmental cheese</b> Sauerkraut, cornichons & Reuben sauce	11.95

## Sides

Ratte new potatoes, olive oil & chive dressing

Seasonal vegetables

Mashed potato

Garlic sourdough

Dressed house salad

Chips

Add cheese

Add truffle and parmesan

## Traditional

<b>GF</b>	<b>10oz Wiltshire free range gammon steak 'thick cut'</b> Greenacre hens eggs, chips, remoulade & piccalilli	16.50
<b>GFA</b>	<b>Chargrilled prime beef burger &amp; burger sauce</b> Lettuce, tomato, dill pickle, remoulade & chips	15.25
<b>VE / GFA</b>	<b>Lightly spiced carrot, celeriac &amp; chickpea burger</b> Lettuce, tomato, dill pickle, chips, remoulade & Chipotle chilli jam dip (Add dry cure streaky, cheddar or Dorset blue vinny for 1.25)	14.95
<b>GF</b>	<b>North Street Cider battered fish of the day, chips &amp; minted peas</b> Sauce gribiche & charred lemon	16.50
	<b>8oz Himalayan dry aged sirloin steak, field shroom &amp; slow roast plum tomato</b> Chips, dressed wild rocket, crispy capers & parmesan salad	28.95

## Slate boards & salads

Or order as a starter to share

<b>GFA</b>	<b>Litton Ploughman's with local meats &amp; cheeses</b> Pulled ham hock & sauerkraut, apple & sage sausage roll, cave aged Wookey Hole Cheddar, Dorset blue vinny, pickles, apple, sourdough bread, piccalilli & salad	15.95
<b>GFA / VEA</b>	<b>Chicken Caesar salad, crispy bacon, aged parmesan &amp; croutons</b> Crunchy Romaine lettuce with Caesar dressing	8.20/14.95
<b>GFA</b>	<b>Fish sharer board</b> Potted Cornish crab & caper butter, beetroot cured (trout) salmon gravadlax, North Street Cider battered fish, sauce gribiche, grilled sourdough, croutes, pickles, salad and remoulade	24.95

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## Untraditional

GF	<b>Pan fried Stonebass, curry veloute &amp; steamed Fowey mussels</b> Ratte potato, charred cauliflower & red grape	23.00
GF	<b>16oz Chargrilled 'Porchetta' loin &amp; belly pork chop</b> Mashed potato, choucroute cabbage & bacon, mustard seed dressing	24.95
	<b>Roast breast of Castlemead chicken, lemon &amp; orzo</b> Isle of Wight tomatoes, Kalamata olives, crumbled feta & basil pistou	18.50
GF / VE	<b>Wild mushroom, celeriac &amp; pearl onion pie</b> Fully encased in GF shortcrust pastry, olive oil mash & crushed minted peas	17.95
GF	<b>Rump of lamb, olive crumb &amp; romesco</b> Hasselback potatoes, Romanesco broccoli peas & lamb sauce	26.95
VG / VEA	<b>Orzo paella, charred Romanesco &amp; roast sweet peppers</b> Semi dried tomatoes, olives, fresh basil & crumbled cheese	16.50

## Desserts

VG	<b>Dan's sticky date pudding &amp; toffee sauce</b> Sticky toffee pudding, banana & salted caramel ice cream	7.50
GF / VG	<b>Westcombe ricotta &amp; blueberry compote</b> Unpasteurised Somerset ricotta, almond butter crumble	7.95
VG	<b>Dark chocolate &amp; cherry slice</b> Amaretti biscuit base & black cherry with syrup	7.95
GF / VEA	<b>Affagato with vanilla bean ice cream</b> Double shot espresso, chocolate shavings (Replace espresso with Pedro Ximenez for 2.95)	6.95
GFA	<b>Two great British cheeses</b> Sour dough crisps, pickle & chutney (Ask for todays selection of cheese; add cheese 2.00 each)	8.50
GFA / VEA	<b>A selection of 'Mendip moments' ice creams &amp; sorbets with honeycomb</b> Chocolate chunk - Somerset strawberry & clotted cream - Vanilla bean (Ask your server for special flavours)	6.50