

The Litton

Autumn

Welcome to The Litton, please make your server aware of any allergies
GFA - Gluten free options available on request • VE - Vegan • VEA - Vegan available • V - Vegetarian

12-9 Monday to Thursday
12-10 Friday to Saturday

Bar snacks

V	Salted pretzels and sweet chilli nuts	4.50
GFA	Sticky teriyaki chicken wings Sesame seeds, chives and micro herb salad	5.50
V	Litton ale bread Netherend farm butter and Nocellara olives	6.50
GFA	Fresh oysters Mignonette dressing	1 4.00 2 7.00 3 10.00

Starters

GFA	Whipped goats cheese Salt baked beetroot salad, endive, walnuts and a beetroot emulsion	6.50
GFA	Marmite and ginger braised pig cheek Pickled apple, celeriac velouté and crispy onions	7.50
GFA	Fricassée of wild mushrooms Fresh grated truffle, toasted brioche, wild rocket and lemon zest	7.50
VEA/GFA	Smoked salmon mousse Pickled cucumber, salmon caviar, dill, sourdough crisps and a micro herb salad	8.50

Lighter bites

VEA/GFA	Soup of the day Fresh bread and Netherend farm butter	8.50
	Teriyaki crispy chicken wrap Baby gem lettuce, naked slaw, chips and side salad	14.50
VEA/GFA	Avocado club sandwich Hobbs bloomer, tomato, avocado, lettuce, red onion and mayo, chips and side salad (Add chicken +2.50)	13.50
GFA	Litton Ploughman's board Ham, Cheddar cheese, blue cheese, warm bread, pickles and side salad	Small 12.50 Large 18.50
GFA	Honey roasted ham Free range eggs, chunky chips, piccalilli and mixed leaf salad	Small 10.50 Large 15.50

Untraditional mains

	Guinea fowl supreme Celeriac fondant, confit leg cigar, chard and wild mushroom sauce	21.50
	Pan fried sea bass Crispy oyster, crushed new potatoes and sea vegetables in a oyster, parsley and white wine sauce	20.50
GFA	Braised ox cheek bourguignon Carrot, pancetta and button mushroom, roast garlic mash and fresh horse radish	19.50
	Roasted venison steak Venison faggot, duchess potato, shallot purée, kale and roasted leek	21.50

Favourites

GFA	Litton beef burger Baby gem lettuce, tomato, crispy onions, dill pickles, burger sauce, bbq relish and fries (add cheese and bacon +2.50)	17.50
GFA	Beer battered haddock Crushed peas, tartar sauce, grilled lemon and chunky chips	Small 12.50 Large 17.50
	Homemade game pie Mashed potato, seasonal vegetables and gravy	18.50
GFA	Litton chicken curry Mild spiced curry served with rice naan bread and mango chutney	Small 12.50 Large 17.50
GFA	35 day dry aged ribeye of beef Chunky chips, mushroom, tomato and rocket salad (Add a sauce: garlic butter, peppercorn, Bernaise, blue cheese or wild mushroom)	6oz 22.00 10oz 34.00 12oz 39.00

Vegetarian

VEA/GFA	Mushroom, squash and spinach pie Baby vegetables, chunky chips and vegan gravy	15.50
VEA/GFA	Carrot and lentil burger Vegan garlic mayo, baby gem lettuce, dill pickles, tomato, bbq relish and fries	15.50
	Roasted pumpkin and ricotta ravioli Artichoke crisp, pine nuts, toasted pumpkin seeds, samphire and sage butter	Small 14.50 Large 18.50

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Side dishes

VEA/GFA	Green beans Pan fried shallots and balsamic glaze	4.50
GFA	Baby carrots Honey and soy	4.50
VEA/GFA	Tender stem broccoli and samphire	4.50
VEA/GFA	Litton side salad	4.50
VEA/GFA	Chunky chips (add cheese +1.00)	4.50
	Onion rings and aioli	5.50
	Parmesan and truffle chips	6.50
	Truffle mashed potato Parmesan crust	6.50

Desserts

	Raspberry Tiramisu Coffee sponge fingers, mascarpone cream, cocoa powder, raspberries and chocolate shavings	7.50
	Spiced pumpkin pie Chantilly cream and pumpkin seed brittle	7.50
GFA	Lemon and passion fruit tart Meringue shards, blackberries and mango	8.50
	Classic spotted dick pudding Mixed fruit and vanilla custard	8.50
GFA	Chocolate fondant Chocolate sauce, vanilla ice cream and candied walnut	8.50

Selection of ice creams Per scoop 2.50
Shortbread crumb and chocolate crisp
(Choose from: Chocolate, vanilla, strawberry, salted caramel or raspberry ripple ice cream. Raspberry, mango and lemon sorbet)

The Litton cheeseboard

Bath soft, Dorset blue vinny, Godminster vintage cheddar or Driftwood with ale and fennel chutney, grapes, apple, pickled mouli and crackers

2 cheeses	9.00
3 cheeses	11.00
4 cheeses	13.00

After dinner treats

VEA/GFA	Affogato Vanilla icecream, chocolate coffee beans and espresso coffee	4.50
VEA/GFA	Amaretto affogato Vanilla icecream, chocolate coffee beans, espresso coffee and a shot of Amaretto	7.50
	Baileys affogato Vanilla icecream, chocolate coffee beans, espresso coffee and a shot of Baileys	8.50