

The Litton

Winter

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

VEA	Chilli rice crackers and garlic Provençal olives	4.00
GFA/VEA	Pommes rôties Crushed and fried Cornish potatoes with smoked bacon, paprika, spicy emulsion and ranch dressing	5.50
VEA	Garden Rosemary and sea salt focaccia Kalamata olive tapenade	6.50
	Cave aged Cheddar cheese nuggets Vinegar powder and jalapeno emulsion	6.50

Starters

GFA	Somerset Gin cured Cornish sea trout Buttermilk, avocado, trout caviar, gin soaked grapes, cucumber salsa and red vein sorrel	8.50
GFA/VEA	BBQ King Oyster mushroom Nori powder, samphire, miso and cauliflower purée, tapioca caviar and a cashew crumb	8.50
	Ox cheek and caramelised onion pie Horseradish pommes mousseline, beef dripping crumb, radish, herb oil and pickled shimeji mushrooms	9.50
GFA	Crispy lamb sweetbreads Watercress and pumpkin pesto, black garlic and anchovy purée, semi dried tomatoes, mint yogurt, capers and a black olive crumb	9.95

Sharing boards

	Ploughman's board Handmade sausage roll, pickled eggs, pickled onions, hand cut ham, mixed salad, mixed pickles, chutney, Devon blue cheese, vintage Cheddar cheese and warm bread	Small 14.50 Large 19.50
GFA	West Country St Austell bay mussels and Braised octopus Creamy garlic, lemon and parsley sauce made with Bristol's own, North street cider served with sourdough bread and grilled lemon	Small 14.50 Large 19.50

Untraditional mains

GFA	Free Range Gloucester Chicken Ballotine Winter truffle mousse wrapped in savoy cabbage, corn purée, crispy confit chicken wing, tarragon dumplings and a chicken and lemon jus	21.95
	Somerset Venison hot pot Topped with duck egg gnocchi and parmesan, with braised apple and winter spiced red cabbage, sourdough bread and beef dripping butter	23.50
GFA	Ponzu glazed Brixham cod Cauliflower purée, roasted cauliflower, shellfish hollandaise, herb oil and a prawn, crab and leek roulade	23.50
GFA	Brazilian picanha steak BBQ British top rump steak with cassava fondants, farofa crumb, cassava crisp, pearl onion and chimichurri dressing	25.95

Favourites

	Homemade faggots Buttermilk mash, crispy onions pancetta gravy and kale	Small 13.50 Large 17.50
GFA	Beer battered haddock Crushed peas, tartar sauce, grilled lemon and chunky chips	Small 16.50 Large 19.50
GFA/VEA	Litton beef burger Baby gem lettuce, beef tomato, dill pickles, burger sauce, relish, fries and bbq corn ribs (add cheese and bacon +1.50)	17.50
GFA	Rosemary and garlic braised lamb rump Roasted new potatoes stuffed with caramelised onion and anchovies, samphire, tenderstem broccoli and mint lamb jus	24.50

Vegetarian

GFA/VEA	Szechuan aubergine Roasted aubergine with sweet and spicy aubergine ragu, chillies and spring onions, served with feta cashews and paprika oil	15.50
GFA/VEA	Vegetarian burger Carrot and lentil burger with BBQ tomato relish, crispy onions, baby gem lettuce and tomato in a brioche bun with burger sauce and fries	15.50
GFA/VEA	Maple roasted cauliflower steak Almond crumb, romesco pumpkin and miso pesto, bulgur wheat, crispy capers, golden raisins and toasted pumpkin seeds	16.50

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Sides

Mixed herb and garlic ciabatta 3.50
(add West country brie +3.00)
(add Cheddar and mozzarella +3.00)

GFA Spiced red cabbage with apple 4.50

GFA/VEA Litton side salad 5.50
English Mixed leaves, house dressing and croutons

GFA/VEA Green beans 5.50
Flaked almonds and balsamic vinegar

VEA New potatoes with chive butter 5.50

GFA Cheesy chips 6.50
Chunky chips or fries with cheddar and mozzarella

GFA Posh cheesy chips 6.50
Chunky chips or fries with parmesan and truffle oil

Desserts

GFA Sticky toffee pudding 8.50
Brandy toffee sauce and Madagascan vanilla ice cream

GFA/VEA Coconut pannacotta 8.50
Coconut milk and rum pannacotta, mango purée, nut tuille and caramelised pineapple

Dessert wine poached pear 8.50
Ginger parkin, nutmeg mascarpone, pear purée, maple roasted pecan nuts and butterscotch sauce

GFA Chocolate delice 8.95
Hazelnuts Dentelles, cherry and vanilla kirsch marinated cherries and Devon clotted cream

The Litton cheeseboard

Three West Country cheeses, ale chutney, pickled mouli, apple, grapes and sourdough crisps 15.95

Vale of Camelot Cheddar
Full fat cylindrical Cheddar Cheese made from milk produced in the Vale of Camelot area. A firm, close textured and smooth bodied cheese, creamy pale yellow in colour, with a clean, full traditional flavour, free from undesirable taints, aromas or bitterness

Dorset blue vinny
Dorset Blue Vinny was awarded a 'GOLD' award at the World Cheese Awards and won 'Best Blue' & 'People's Choice' at the Great British Cheese Awards!!

Bath soft
This square cheese is soft and yielding with a white bloomy rind, once cut into it reveals an ivory coloured interior. Made from pasteurised cow's milk, this cheese is mushroomy in flavour with a creamy hint of lemons

Room for more?

GFA Two scoops of Salcombe dairy ice cream or sorbet, with frozen raspberries 5.95
Madagascan vanilla, strawberries and cream, chocolate and honeycomb, cinnamon, mango sorbet and raspberry sorbet

GFA/VEA Affogato 6.50
Madagascan vanilla ice cream, espresso, chocolate coffee beans
Add a shot of Liqueur for the perfect after dinner treat +2.50
(Choose from: Baileys, Amaretto, Kahlua or Frangelico)