

The Litton

Spring

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

12-8 Monday to Thursday
12-9 Friday to Saturday

Bar snacks

VEA	Marinated mixed olives	4.50
VEA	Garden rosemary and Cornish sea salt focaccia	6.50
GFA	Jack Daniel glazed pork belly bites	7.50
	Halloumi fries Chilli jam	7.50
GFA	Crispy squid Aioli and a lime wedge	8.50

Light bites Monday to Saturday 12-5pm

	Cheese and red onion marmalade toastie Fries and side salad	11.50
GFA	Parma ham and rocket baguette Basil pesto mayonnaise, fries and side salad	12.50
	Penne carbonara Pancetta, rocket, cracked black pepper and parmesan	12.50
	Crispy chicken and roasted red pepper wrap Cajun mayonnaise, baby gem lettuce and fries	12.50

Vegetarian

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
GFA/VEA	Celeriac and wild mushroom pie Served with chunky chips, seasonal vegetables and gravy	17.50
GFA/VEA	Vegetable burger Carrot and lentil burger with BBQ tomato relish, crispy onions, baby gem lettuce, tomato and burger sauce in a brioche bun, served with a mini corn on the cob, fries and topped with an onion ring	16.50

Sides

	Mixed herb and garlic sourdough Add cheddar and mozzarella +3.00	3.50
VEA	Litton side salad English mixed leaves, house dressing and croutons	5.50
VEA	Crushed and fried New potatoes with salsa Verdi	5.50
GFA	Posh cheesy chips Parmesan and truffle chips or fries	6.50
GFA	Cheesy chips Cheddar and mozzarella chips or fries	6.50
GFA	Green beans, asparagus, peas and pancetta	6.50
GFA	Classic Caesar salad Romaine lettuce, garlic croutons, parmesan and classic Caesar dressing	6.50

Starters

GFA	Confit Gressingham duck leg bruschetta Black grape chutney, pickled mustard seeds, radish, green apple and toasted pine nuts	7.50
GFA	Crispy hen's egg Prosciutto, paprika hollandaise and Parmesan	7.50
GFA	Soup of the day Fresh bread and olive oil whipped butter	8.50
GFA	Devilled crab cakes Cucumber and tomato salsa, paprika mayonnaise	9.50

Traditionally untraditional

GFA	West Country pork collar chop Chunky chips, pickled apple and rocket salad and peppercorn sauce	18.50
GFA	Pan fried Devon Cod Pea and mint fricassée, semi dried tomatoes, steamed clams and mussels with dill and rocket salad	26.00
GFA	West Country duo of lamb Loin of lamb chop and lamb faggot, served with sheep's yogurt, salsa Verdi, black olive crushed new potatoes, pickled courgette and a lamb jus	22.00
GFA	British sirloin steak	6oz 26.00 10oz 31.00 12oz 35.00

Favourites

GFA	Litton ale battered haddock Crushed peas, tartar sauce, grilled lemon and chunky chips (Gluten free available +1.50)	Small 16.50 Large 19.50
GFA	Litton beef burger Baby gem lettuce, tomato and burger sauce in a brioche bun, served with a mini corn on the cob, fries and topped with an onion ring Add bacon and cheese +3.50 (Gluten free available +1.50)	18.00
	Homemade pie of the week Served with a choice of new potatoes, mash or chips, seasonal greens and gravy	18.50
GFA	Westcountry 12oz flat iron steak Marinated heritage tomatoes, paprika fries and rocket salad	6oz 12.00 12oz 19.00

Salads and sharing boards

	Ploughmans board Handmade sausage roll, pickled eggs, pickled onion hand cut ham, mixed salad, mixed pickles and chutney, Devon blue cheese, vintage cheddar cheese and warm bread	Small 14.50 Large 19.50
GFA	Chicken Caesar salad Crispy chicken, Romaine lettuce, garlic croutons, Parmesan and a classic Caesar dressing	Small 8.50 Large 14.50

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Something sweet

Treacle sponge pudding
Vanilla ice cream, treacle sauce and raspberries

8.50 GFA/VEA

GFA **White chocolate and strawberry panacotta**
Elderflower jelly, English strawberries, caramelised white chocolate shards and strawberry gel

8.50

Vanilla cheesecake
Caramelised banana, toffee sauce and dark chocolate spears

9.50

GFA/VEA **Pear and apple crumble**
Vanilla ice cream and butterscotch sauce

9.95

Double chocolate brownie
Hazelnuts, orange segments and vanilla ice cream

9.95

The Litton cheeseplate

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

9.95

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?

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

5.95

GFA/VEA **Affogato**
Madagascan vanilla ice cream, espresso coffee and chocolate coffee beans
(Add a shot of Baileys, Disaronno or Frangelico for the perfect after dinner treat +2.50)

6.50

Tea and coffee

Double espresso 2.50

English breakfast tea 2.50

Macchiato 2.70

Americano 2.80

Earl grey tea 2.80

Herbal teas 2.80
Peppermint, green tea, chamomile, berry burst or lemon and ginger

Flat white 2.90

Hot Chocolate 3.00
Add cream and marshmallows +0.50

Latte 3.20
Add caramel syrup +0.50

Cappucino 3.35

Mocha 3.50

Floater coffee 4.50
Add Baileys, Whiskey or Tia Maria +3.00

Milk alternatives available: Oat, almond, coconut or soya