

The Litton

Spring/Summer

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

GFA - Gluten free option available on request • VEA - Vegan option available on request

12-8 Monday to Thursday

12-9 Friday to Saturday

Bar snacks and starters

GFA	Salt and vinegar crispy potato peelings	Small 1.75 Large 3.00
VEA	Garden rosemary and Cornish sea salt focaccia	6.50
GFA	Marinated mixed olives and smoked nuts	6.50
GFA	Antipasti skewers Mozzarella balls, olives, salami, red peppers, cherry tomato, olive oil and basil	7.50
	Pork belly bites Gochujang and soy glaze, sesame seeds, spring onion and micro coriander	7.50
GFA	Shell on tiger prawns Chilli and lemon butter sauce served with sourdough bread	7.50
GFA/VEA	Soup of the day Fresh bread and butter	7.50
	Crispy hen's egg Serrano ham, rocket, paprika hollandaise and parmesan	7.50
	Confit Gressingham duck leg tacos Hoisin sauce, shredded carrot, spring onion, pickled ginger and micro coriander	8.50
GFA	Bocconcini and marinated heritage tomato salad Basil, olive crumb and pink onions	9.50
GFA	Crispy squid Harrissa mayonnaise, lime wedges and sweet crispy spring greens	9.50

Vegetarian

GFA/VEA	Butternut squash and red lentil dahl Topped with a roasted aubergine and paneer roll, coconut yoghurt, coriander, poppadoms, fresh chilli and spring onion	Small 12.50 Large 16.50
GFA/VEA	Vegetable burger BBQ tomato relish, crispy onions, baby gem lettuce, tomato, burger sauce and summer slaw in a brioche bun served with fries	16.50
GFA/VEA	Celeriac and wild mushroom pie Served with mash, seasonal greens, roasted carrots and gravy	17.50

Light bites and salads

	Superfood salad Lentils, quinoa, tenderstem broccoli, pomegranate, mint, parsley, fennel, beetroot, mixed seeds, grilled avocado, harrisa and feta cheese with a lemon, olive oil and cider vinegar dressing <i>Add grilled chicken or smoked salmon (+4.50)</i>	Small 8.50 Large 12.50
GFA	Chicken Caesar salad Grilled chicken, Romaine lettuce, garlic croutons, Parmesan, bacon and a classic Caesar dressing	Small 8.50 Large 14.50
	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

Traditionally untraditional

GFA	West Country pork collar chop Peppercorn sauce and chunky chips served with a rocket and parmesan salad	17.50
	Soy and ginger flat iron steak skewer Mini corn, fries, slaw, sesame seeds, spring onions, salsa verde, pink onions, crumbled feta and crushed pistachios	Small 14.50 Large 18.50
GFA	Pan fried salmon Chorizo, chickpeas, carrot, sweet potato, samphire, cauliflower purée and green oil	19.50
	Duo of lamb Rump of lamb, lamb faggot, crushed peas, spring greens and hasselback potatoes with a romesco sauce and olive crumb	22.50

Favourites

GFA	Litton ale battered haddock Crushed peas, tartar sauce, grilled lemon and chunky chips <i>Gluten free available (+1.50)</i>	Small 16.50 Large 18.50
	Steak, stout and mushroom pie Served with mash, seasonal greens, roasted carrots and gravy	17.50
GFA	Litton beef burger Baby gem lettuce, tomato, gherkins, burger sauce, relish and summer slaw in a brioche bun, served with fries <i>Add bacon and cheese (+3.50)</i> <i>Gluten free available (+1.50)</i>	18.00
GFA	British sirloin steak Chunky chips, grilled tomato, mushroom, rocket and parmesan salad <i>Add peppercorn, blue cheese or Béarnaise sauce (+3.50)</i>	6oz 26.00 10oz 31.00 12oz 35.00

Sides

	Mixed herb and garlic ciabatta <i>Add cheddar and mozzarella (+3.00)</i>	3.50
GFA	Tenderstem broccoli and samphire	5.50
GFA	Patatas Bravas Spicy tomato salsa and garlic mayonnaise	5.50
GFA	Classic Caesar salad Romaine lettuce, garlic croutons, parmesan and classic Caesar dressing	6.50
GFA	Cheesy chips Cheddar and mozzarella chips or fries	6.50
GFA	Posh cheesy chips Parmesan and truffle chips or fries	6.50
	Beer battered asparagus Hollandaise sauce	7.50

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Something sweet

<small>GFA/VEA</small>	Coconut panaccotta Elderflower jelly, poached pineapple and mango jelly	8.50
	Sticky toffee pudding Vanilla ice cream and toffee sauce	8.50
<small>GFA</small>	Strawberry eton mess Meringue, strawberry textures, Chantilly cream cream and lemon balm	9.50
	Treacle sponge pudding Vanilla ice cream, treacle sauce and raspberries	9.50
	Double chocolate brownie Hazelnuts, orange segments and vanilla ice cream	9.95

Room for more?

<small>GFA/VEA</small>	Two scoops of Salcombe dairy ice cream or sorbet with chocolate crisps and strawberries Choose from Madagascan vanilla, strawberries and cream, chocolate and honeycomb, cinnamon, mango sorbet or raspberry sorbet	5.95
<small>GFA/VEA</small>	Affogato Madagascan vanilla ice cream, espresso coffee and chocolate coffee beans <i>Add a shot of Baileys, Disaronno or Frangelico for the perfect after dinner treat (+2.50)</i>	6.50

The Litton cheeseplate

Two West Country cheeses, ale chutney, pickled mouli, apple, grapes and sourdough crisps 7.95

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!!

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 Peppermint, green tea, chamomile or berry burst	2.80
Flat white	2.90
Hot Chocolate <i>Add cream and marshmallows (+0.50)</i>	3.00
Latte <i>Add caramel syrup (+0.50)</i>	3.20
Cappucino	3.35
Mocha	3.50
Floater coffee <i>Add Baileys, Whiskey or Tia Maria (+3.00)</i>	4.50

Milk alternatives available: Oat, almond, coconut or soya