

The Litton

Spring Menu

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

12-9 Monday to Thursday

12-10 Friday to Saturday

GFA - Gluten free options available on request • GF - Gluten free • VE - Vegan • VEA - Vegan available • VG - Vegetarian

Snacks

- GFA Nori-dusted prawn crackers**
With sweet chilli jam
- GFA Sea salt and balsamic vinegar pork crackling**
With apple gel
- GFA /VEA Hummus and Za'atar**
With grilled flatbread
- GFA /VEA Olives and focaccia**
With olive oil and balsamic dip

Starters

- GFA /VEA Soup of the day**
Served with fresh bread and salted butter
- GFA Crispy pulled pork nuggets**
With pea and ponzu purée, radish, watercress, asparagus salad, and black garlic emulsion
- Goat's cheese and thyme mousse**
With red onion marmalade, sesame seed crackers & pea shoots
- GFA In-house oak-smoked salmon**
With cucumber, grapefruit salad, orange purée, caviar, endive, and dill

Vegetarian

Vegetable Phanaeng curry

Served with vegetable rice, spring onion, chilli, crushed peanuts, and poppadoms | Add chicken 2.50

Litton veggie burger

Baby gem, gherkins, tomato, burger sauce, relish, crispy onions, cheese, fries, and slaw

GFA /VEA Pea and mint ravioli

Served with king oyster mushrooms, pea purée, mint jelly, baby turnips, asparagus, and miso jus

Salads and Sharing

- Grilled peaches, Serrano ham and burrata** Starter
Served with rocket, pine nuts, and honey & balsamic dressing Main
- Ploughman's** Main
Sausage roll, ham, Cheddar cheese, blue cheese, pickles, chutney, warm bread, and salad Sharing
- Chicken Caesar salad** Starter
Bacon, croutons, Romaine lettuce, classic Caesar dressing, and shaved Parmesan Large
- Roast duck, steamed buns & pancakes** ½ Duck
Spring onion, chilli, cucumber, peppers, soy and ginger dipping sauce, served with salad and fries Whole

Favourites

- GFA Litton ale-battered fish**
Served with chunky chips, tartare sauce and crushed peas
Gluten Free 1.50 extra
- GFA Litton beef burger**
Baby gem, tomato, gherkins, burger sauce, relish, crispy onions, bacon, Monterey Jack cheese, served with fries and slaw | *Gluten Free 1.50 extra*
- Homemade chicken and mushroom pie**
Served with chips or mashed potato, seasonal vegetables, and gravy
- GFA 8oz rump steak**
Served with chips, slaw, side salad, and peppercorn sauce

Traditionally Untraditional

- GFA Pan-fried cod with orzo and Sicilian caponata**
Aubergine, carrot, olive oil, tomato sauce, celery, olives, and capers, with agrodolce dressing
- Beef fillet tails**
Parsnip puree, beer-braised Roscoff onions, pommes Anna chips, red wine and pink peppercorn sauce
- Lamb fillet**
Pea and mint ravioli, pea purée, mint jelly, marinated courgette ribbons, baby turnips, asparagus, and lamb jus

Sides

- Side salad with house dressing**
- Chips/fries**
Add cheese 1.50
- Chips/fries with Parmesan and truffle**
- Spring vegetables with garlic butter**
- Cheesy mash with truffle oil**
- New potatoes with chive butter**
- Garlic and mixed herb ciabatta**
Add cheese 1.50
- Duck-loaded fries**
Shredded duck, hoisin sauce, spring onion, chilli, and mozzarella cheese