

The Litton

Brunch Menu

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

8am - 12pm
Monday to Saturday

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

Classics

- GFA Full English breakfast** 13.50
Smoked back bacon, Gloucestershire sausage, grilled tomato, button mushrooms, black pudding, hash browns, baked beans, and free-range eggs any style, served with toasted sourdough
- GFA Vegan full English** 12.50
Spinach, roasted tomatoes, avocado, beans, veggie sausage, hash browns, mushrooms and sourdough toast

Benedict

- GFA Eggs Benedict** 12.50
Two poached eggs on toasted English muffins with bacon and hollandaise
- GFA Eggs Royale** 14.50
Poached eggs, cold-smoked salmon, lemon hollandaise and chives on an English muffin
- GFA Eggs Florentine** 12.50
Wilted spinach, poached eggs and hollandaise on an English muffin
- VEA, GFA Avocado Benedict** 12.50
Grilled half avocados topped with poached eggs, chipotle hollandaise and toasted seeds
- VEA, GFA Truffle mushroom Benedict** 12.50
Wild mushrooms, sautéed spinach, poached eggs, and truffle hollandaise on an English muffin

Small Bites

- GFA Smashed avocado** 8.50
Chilli flakes, pumpkin seeds, and micro herbs on sourdough
- GFA Truffle hash browns** 6.50
House-made hash browns with truffle mayo and Parmesan
- V, GFA Miso mushrooms on toast** 8.50
Sautéed miso-glazed mushrooms with garlic, sesame, spring onions, and a soft-poached egg on sourdough

Sides

- Smoked bacon 3.50
- Cumberland sausage 3.50
- Hash browns 3.50
- Hash-brown fries 3.50
- Sourdough toast, butter and jams 3.50
- Grilled halloumi 3.50

Brunch

- GFA Steak and eggs** 15.50
6oz flat iron steak, fried eggs, chimichurri and crispy potatoes
- GFA Smoked salmon and avocado toast** 14.50
Crushed avocado, cold-smoked salmon, dill crème fraîche, capers, lemon zest and a poached egg on sourdough
- Smoked kippers**
Served with lemon and poached eggs

Sandwiches & Burgers

- GFA Brunch burger** 18.50
Beef patty, smoked bacon, American cheese, fried egg, hash brown, brioche bun, and burger sauce, served with hash-brown fries
- GFA Breakfast bap** 8.50
Smoked bacon, sausage, fried egg in a soft brioche bun with hash-brown fries
- V, GFA Crispy halloumi** 8.50
Fried halloumi, tomato, mushrooms, tomato relish in a soft brioche bun, served with hash-brown fries

French Toast & Pancakes

- Maple toast** 12.50
With maple syrup, fresh berries and vanilla cream
- N Banana and Nutella pancakes** 13.50
Caramelised banana, warm Nutella drizzle, toasted hazelnuts and vanilla cream
- Blueberry lemon pancakes** 11.50
Blueberry-filled pancakes topped with lemon zest, blueberry compote and mascarpone
- Bacon and maple toast** 12.50
Crispy smoked bacon layered between french toast with a generous pour of warm maple syrup

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Cakes

Lemon drizzle	9.50
Banana and chocolate loaf	9.50
GFA Plain scone with clotted cream and jam	9.50

All cakes served with tea or coffee

Hot Drinks

Double espresso	2.50
English breakfast tea	3.00
Macchiato	2.70
Americano	2.95
Earl grey tea	2.80
Herbal teas	2.80
Peppermint, green tea, chamomile or berry burst	
Flat white	3.25
Hot chocolate	3.50
Add cream and marshmallows +0.50	
Latte	3.60
Add caramel syrup +0.50	
Cappuccino	3.80
Mocha	3.50

Milk alternatives available: Oat, almond, coconut, or soya

Cold Drinks

Fresh orange juice	1.90
Apple juice	1.90
Homemade lemonade	1.95

Brunch Cocktails

Bloody Mary	9.00
House spice mix	
Mimosa	8.40
Prosecco and orange juice	
Aperol Spritz	10.00
Sparkling and refreshing	
Irish coffee	7.85
Whiskey, coffee, cream	

