

# 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 • N - Contains nuts

### For the Table 2-4 guests

<b>GFA, VEA</b> Speciality breads	7.50
Ciabatta loaf with Netherend farm butter and red wine reduction	
<b>GFA, VEA</b> Green pitted olives and black Kalamata pitted olives	4.95
Marinated in olive oil and herb brine with pepper and garlic	
<b>GFA</b> Baked Camembert sharer	16.90
Honey, crushed pistachio, ale chutney, ciabatta and balsamic dressing	

### Starters

<b>GFA, VEA</b> Soup of the day	8.50
Served with Hobbs House Bakery sourdough bread and Netherend farm salted butter	
<b>GFA</b> Pulled brisket and tarragon croquette	8.50
With a parsnip and horseradish purée and micro salad	
<b>GFA</b> Smoked mackerel pâté	10.50
Pickled radish, cucumber, rye bread, dill	
<b>GFA</b> Pressed pork belly	10.50
Apple and celeriac remoulard, mushroom duxelles bonbon	

### Light Bites Served 12pm - 5pm

Crispy buttermilk chicken wrap	15.50
With sweet chilli sauce, baby gem, tomato, fries and slaw	
<b>GFA</b> Club sandwich	15.95
Chicken, romaine lettuce, bacon, tomato, mayonnaise on toasted sourdough bread served with fries and slaw	
Whole tail of scampi	17.95
With tartare sauce, grilled lemon, mushy peas and chips	
Three mini lamb sliders	15.50
Pickled cucumber, yoghurt & mint sauce	
Crispy halloumi wrap	14.50
With sweet chilli sauce, baby gem, tomato, fries and slaw	

### Sides

<b>GFA</b> Chips or fries	4.50
Add cheese 1.00 Add truffle and Parmesan 1.50	
<b>GFA</b> Seasonal buttered vegetables	4.50
Garlic bread	4.50
Add cheese 1.00	
<b>GFA</b> House side salad	4.50
<b>GFA</b> Crispy onion rings	4.50
Mac and cheese with bacon crumb	5.50
Creamed leek and Brie gratin	6.50

### Classics

<b>GFA</b> 12oz bavette steak	29.95
Chimichurri dressing, rocket salad and fries	
<b>GFA</b> Litton ale-battered haddock and chips	22.95
Triple-cooked chips, tartare, crushed peas and grilled lemon	
<b>GFA</b> Hunters chicken	18.95
Chicken breast topped with maple smoked bacon, BBQ sauce, cheddar and mozzarella served with fries and rocket salad	
<b>GFA</b> Spring smashed beef burger	19.95
Wild garlic mayo, American cheese, bacon, baby gem, sweet crispy onions, onion jam, fries and slaw Add extra patties 2.99	

### Traditionally Untraditional

<b>GFA</b> Roast rump of spring lamb	26.95
Pea purée, tenderstem, flaked almonds, dauphinoise potatoes, olive crumb and lamb jus	
Pan fried cod with a tomato and basil pesto	23.95
Caponata gnocchi, green beans, pea shoots and herb oil	
<b>GFA</b> Cider-braised pork collar chop	26.50
Cumin and honey baby carrots, creamy mash and whole-grain mustard jus	
Daube de boeuf	25.95
Braised shin of beef, pearl onions, pancetta, carrots and mushrooms in a red wine and orange sauce topped with gnocchi and tenderstem	

### Vegetarian

<b>GFA</b> Beer battered halloumi and chips	19.50
With tartare sauce, crushed peas	
<b>GFA, VEA</b> Veggie burger	19.85
Guacamole, baby gem, tomato, gherkins, red onion jam, fries and slaw	
<b>GFA, VEA</b> Aubergine, courgette and lentil "Shepherd's Pie"	22.50
Parmesan mash, baby carrots and thyme gravy	

### Salads

<b>GFA</b> Warm salmon salad	Starter 11.50 Main 18.00
Pan fried salmon, new potatoes, green beans, olives, radish, cherry tomatoes, soft egg, watercress, dill and lemon crème fraîche	
<b>GFA</b> Chicken Caesar	Starter 12.50 Main 20.50
Bacon, anchovy, croutons, romaine lettuce and Parmesan	
<b>GFA, V</b> Marinated tomato and burrata salad	Starter 11.50 Main 18.50
Rocket, balsamic and basil pesto	
Ploughman's lunch	Main 16.50 Sharer 31.50
Aged cheddar, pickles, pulled ham hock, sausage roll, crusty bread, chutney and side salad	

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### Desserts

<b>GFA, VEA</b> Rhubarb and apple crumble	8.50
Poached rhubarb and apples, served with custard or vanilla ice cream	
<b>Baked caramel fudge cheesecake</b>	10.25
With chocolate sauce and cream or ice cream	
<b>Dark chocolate and pistachio tart</b>	11.50
With chocolate shards and pistachio ice cream	
<b>Tarte au citron</b>	11.50
With strawberries and meringue crumb	

### After Dinner Treats

Tiffin bites	6.50
<b>GFA, VEA</b> Affogato	8.95
Espresso served over vanilla ice cream	
<b>GFA, VEA</b> 2 scoops of ice cream	6.50
Vanilla ice cream or strawberry sorbet served with strawberries and shortbread crumb	

