

The Litton

Sunday Menu

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

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

Available 12-8

For the Table 2-4 guests

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

Starters

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

Classics

<small>GFA</small>	Litton ale-battered haddock and chips Triple-cooked chips, tartare, crushed peas and grilled lemon	22.95
<small>GFA</small>	Hunters chicken Chicken breast topped with maple smoked bacon, BBQ sauce, cheddar and mozzarella served with fries and rocket salad	18.95
<small>GFA, V</small>	Beer battered halloumi and chips With tartare sauce, crushed peas	19.50
<small>GFA, VEA</small>	Veggie burger Guacamole, baby gem, tomato, gherkins, red onion jam, fries and slaw	19.85
	Spring smashed beef burger Wild garlic mayo, American cheese, bacon, baby gem, sweet crispy onions, onion jam, fries and slaw <i>Add extra patties 2.99</i>	19.95

After Dinner Treats

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

Roasts

<small>GFA</small>	Roast sirloin of beef	23.50
<small>GFA</small>	Roast chicken	21.50
<small>GFA</small>	Roast honey and mustard gammon	20.50
	Sweet potato and red pepper Wellington	20.50
<small>GFA</small>	Trio of roast beef, chicken and gammon	27.50

All roasts are served with butternut squash purée, roast potatoes, roast carrots, roast parsnips, seasonal greens and a Yorkshire pudding.

Sides 2-4 guests

<small>GFA</small>	Cauliflower cheese	3.50
<small>GFA</small>	Roast potatoes	3.50
<small>GFA</small>	Roast vegetables	4.50
<small>GFA</small>	Yorkshire pudding	2.50
	Chips or fries <i>Add cheese 1.00</i> <i>Add truffle and Parmesan 1.50</i>	4.50
	Stuffing balls	3.50
<small>GFA</small>	Mashed potato	3.50
<small>GFA</small>	Creamed leek and Brie gratin	6.50
<small>GFA</small>	Braised red cabbage	3.50
	Sunday roast side platter Stuffing, cauliflower cheese, braised red cabbage, mashed potatoes and creamed leeks	20.00

Desserts

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