

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 | VEA- Vegan option available | VG- Vegetarian | N- Contains nuts

12-9 Monday to Thursday

12-10 Friday to Saturday

To Begin

For tables of 2 - 4 guests

GFA/VEA	Marinated Nocellara Olives, smoked almonds & house-pickled vegetables	4.95
GFA/VEA	Warm focaccia, salted butter, extra virgin olive oil & aged balsamic	6.50

Litton Signature Starters

GFA	Brisket burnt ends Served with gochujang, honey, soy, sesame & ginger glaze and Korean-style slaw	9.50
GFA	Mushroom arancini Wild mushroom & Parmesan arancini, truffle mayo, crispy shallots & woodland herbs	8.50
	Lamb shoulder parcel Slow-cooked lamb, crispy filo, whipped feta, mint, semi-dried tomatoes & woodland herbs	9.50

Sunday Roast

GFA	Roast sirloin of beef	23.50
GFA	Roast chicken	21.50
GFA	Roast belly of pork	21.50
GFA/VEA	Sweet potato and red pepper wellington	20.50
GFA	Duo Roast - Slice of sirloin and roast chicken	25.95
All roasts served with roast potatoes, roast parsnips and carrots, seasonal greens, Yorkshire pudding and gravy.		

Litton Classics

GFA	Beer-battered haddock Triple-cooked chips, crushed peas, tartare sauce & lemon	22.95
GFA	Dry-aged beef burger Brioche bun, smoked bacon, Monterey Jack, house relish, pickles and crispy onions, served with fries and slaw	19.95
GFA/VEA	Veggie burger Served in a brioche bun, mature Cheddar, burger relish, pickles, crispy onions, fries & slaw	19.95
GFA	Ale-battered halloumi Triple-cooked chips, crushed peas, tartare sauce & lemon	17.95

Light Bites

GFA	The Litton Ploughman's House pork sausage roll, Wiltshire ham, West Country Cheddar, Cropwell Bishop Stilton, pickles, chutney, warm sourdough & dressed leaves	Main 18.95 Sharing 32.95
GFA	Rare roast beef ciabatta With horseradish and rocket served with slaw and fries	15.95

Sides

GFA	Skin on fries Add cheese +1.50	5.95
GFA	Truffle and Parmesan fries	6.50
GFA/VEA	Seasonal vegetables, garlic butter	4.50
GFA	Cauliflower cheese	4.50
GFA/VEA	Roast potatoes	4.50
	Garlic and herb ciabatta	4.50
GFA/VEA	House mixed salad	4.50

Desserts

GFA/VEA	Sticky Toffee Pudding Butterscotch toffee sauce and vanilla icecream	9.50
	Millionaire tart Biscuit base, butter fudge, topped with double cream and belgian dark chocolate frosting and white chocolate.	8.50
	Red berry and gin cheesecake Served with ice cream and stawberry sauce	9.50

After Dinner Treats

N	Nutella doughnuts and chocolate sauce	6.50
GFA/VEA	Affagato Vanilla icecream and espresso coffe	6.95
GFA/VEA	Summer Affagtao Strawberry sorbet & limoncello	8.95
GFA/VEA	2 scoops of icecream	5.50

The Litton

Our Suppliers

We take pride in using the finest ingredients and freshest produce, sourced from the best South West suppliers, including award winners.

ARTHUR DAVID

2.9 miles, Bishop Sutton

For decades, Arthur David has been a trusted supplier of top-quality catering products, providing The Litton with the freshest fruits and vegetables. Their dedication to service, industry expertise, and championing local suppliers make them an invaluable partner.

BRISTOL BEER FACTORY

10.7 miles, Bristol

A cornerstone of Bristol's beer scene, Bristol Beer Factory brews to bring people and communities together over world-class beer. With a focus on passion, history, and progress, it embodies the values, creativity, and energy of Bristol.

CAM VALLEY FOODS

2.6 miles, Littleton

A local gem providing free-range eggs, artisanal cheeses, and farm-fresh milk. Their commitment to sourcing the best local produce ensures quality in every dish.

CHEDDAR ALES

8.2 miles Cheddar

Nestled in the heart of Somerset, Cheddar Ales combines centuries-old brewing traditions with a passion for innovation. Inspired by the breathtaking landscape of Cheddar Gorge and its rich heritage, the brewery is dedicated to creating quality, award-winning beers.

DUSTY APE

17.4 miles, Trowbridge

Masters of coffee roasting, Dusty Ape crafts small-batch, hand-roasted coffee with precision, ensuring meticulous profiling of each roast to maximise the beans' potential and guarantee consistency.

FOREST PRODUCE

42.8 miles, Exeter

An artisan supplier that connects us with numerous small, independent producers, making it possible to bring exceptional ingredients and game meat to our menu.

HOP UNION BREWERY

10.4 miles, Bristol

An independent brewery in Bristol, UK, Hop Union Brewery has been crafting beer for 18 years, uniting people, ideas, and taste. What began as a traditional cask beer brewery evolved into a state-of-the-art facility, producing both traditional beers alongside national gold-winning, modern craft brews.

MARSHFIELD FARM

15.8 miles, Bath

Producers of multi-award-winning ice cream, Marshfield Farm operates on 1,100 acres of lush farmland along the Cotswold Way, ensuring that every drop of fresh milk used in their ice cream originates from their own fields.

MOOR BEER CO

11.3 miles, Bristol

Moor Beer Co is known for its beers that are always live, always natural and always vegan friendly. For Moor, beer is about flavour, drinkability and enjoyment, a philosophy they combine with inspiration that has come from living around the world and the diverse beer styles and techniques they've mastered along the way.

QUANTOCK BREWERY

31 miles, Taunton

Founded for 'the love of beer' back in December 2007, Quantock brews beer with passion, producing consistently great-tasting beers of styles from easy drinking to highly hopped, high-strength beers and small batch brews and specials.

R D JOHNS

6 miles, South West

A family-run business with over 50 years of experience, R D Johns has grown to become a leading food wholesaler, supplying top-tier ingredients to kitchens across the region.

THE BUTCHER'S BLOCK

15.6 miles, Portishead

An independent butcher with its own farm in Gloucestershire, The Butcher's Block has been delivering the finest cuts since 2016. Recognised as "Best Butcher" by the Taste of the West awards in 2019, their commitment to quality is second to none.

WING OF ST. MAWES

119.6 miles, Cornwall

A family-run business for over 30 years, Wings of St. Mawes is dedicated to sustainable seafood, ensuring our guests enjoy the freshest fish caught responsibly and in season.

