

The Litton

Autumn Menu

12-9 Monday to Thursday
12-10 Friday to Saturday

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

To Begin

GFA/VEA **Marinated Nocellara Olives, smoked almonds & house-pickled vegetables** 7.50

GFA/VEA **Warm sourdough, chicken crackling butter** 5.50

Seasonal Starters

GFA/VEA **Soup of the day** 9.50
Served with fresh bread and salted butter

GFA **Brisket burnt ends** 8.50
Served with gochujang, honey, soy, sesame & ginger glaze and Korean-style slaw

GFA **Mushroom arancini** 9.50
Wild mushroom & Parmesan arancini, truffle mayo, crispy shallots & woodland herbs

Lamb shoulder parcel 9.50
Slow-cooked lamb, crispy filo, whipped feta, mint, semi-dried tomatoes & woodland herbs

Light Bites

GFA/VEA **Beer-braised brisket & cheddar** 14.95
Slow-cooked brisket, mature cheddar, caramelised onion, horseradish mayo & crispy onions on toasted sourdough with fries and slaw

Crispy chicken & hot honey ciabatta 15.50
Buttermilk chicken, hot honey, smoked bacon, shredded lettuce, pickles & ranch mayo with fries and slaw

GFA **Steak & chimichurri** 15.95
Sliced steak, chimichurri, roasted peppers, rocket, Parmesan & peppercorn mayo in toasted ciabatta with fries and slaw

Roast chicken & stuffing 14.95
Roast chicken, sage & onion stuffing, crispy bacon, baby gem in toasted ciabatta with a gravy dip with fries and slaw

GFA **Welsh rarebit toastie** 15.95
Mature Cheddar rarebit, caramelised onion, mustard and watercress on sourdough bread with fries and coleslaw

Sides

GFA/VEA **Skin-on fries or triple cooked chunky chips** 5.95
Add Cheddar cheese 1.00

GFA **Truffle and parmesan fries** 6.50

GFA/VEA **Buttered seasonal vegetables** 4.50

GFA/VEA **House mixed salad** 4.50

VEA **Garlic and herb ciabatta** 4.50

Litton Classics

GFA **Beer-battered haddock** 22.95
Triple-cooked chips, crushed peas, tartare sauce & lemon

GFA **The Litton ploughman's** Main 18.95
House pork sausage roll, Wiltshire ham, West Country Cheddar, Cropwell Bishop Stilton, pickles, chutney, warm sourdough & dressed leaves Sharing 32.95

GFA **Dry-aged beef burger** 19.95
Brioche bun, smoked bacon, Monterey Jack, house relish, pickles and crispy onions, served with fries and slaw

GFA **10oz West Country sirloin steak** 32.50
Triple-cooked chips, roasted tomato, grilled mushroom, peppercorn sauce

Traditionally Untraditional

GFA **Slow-braised ox cheek** 26.95
Horseradish mashed potato, glazed heritage carrots, seasonal greens, crispy shallots & rich red wine jus

Luxury fish pie
GFA Haddock, smoked haddock, prawns & salmon in a white wine cream sauce, parmesan & mash top with seasonal greens 24.95

Roasted chicken supreme
GFA Wild mushroom fricassee, gratin potato, seasonal greens & tarragon cream 24.95

Miso-glazed pork tomahawk
GFA Sticky miso, honey & ginger glaze, sesame, spring onion, Asian slaw & crispy new potatoes 28.95

Vegetarian

GFA/VEA **Veggie burger** 19.95
Served in a brioche bun, mature Cheddar, burger relish, pickles, crispy onions, fries & slaw

GFA **Ale-battered halloumi** 17.95
Triple-cooked chips, crushed peas, tartare sauce & lemon

GFA/VEA **Hasselback butternut squash** 19.50
Red Thai curry sauce, wild rice coconut yoghurt, toasted peanuts, pickled cucumber, coriander, chilli and crispy shallots