

The Litton

Autumn 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

To Begin		Litton Classics		
GFA/VEA	Marinated Nocellara Olives, smoked almonds & house pickled vegetables	7.50	GFA Beer-battered haddock Triple-cooked chips, crushed peas, tartare sauce & lemon22.95	
GFA/VEA	Warm sourdough, chicken crackling butter	5.50	GFA The Litton Ploughmans House pork sausage roll, Wiltshire ham, West Country Cheddar, Cropwell Bishop Stilton, pickles, chutney, warm sourdough & dressed leavesMain 18.95 Sharing 32.95	
Seasonal Starter Plates				
GFA/VEA	Soup of the day Served with fresh bread and salted butter	8.95	GFA Dry-aged beef burger Brioche bun, smoked bacon, Monterey Jack, house relish, pickles and crispy onions, served with fries and slaw19.95	
GFA	Brisket Burnt ends Served with gochujang, honey, soy, sesame & ginger glaze and Korean-style slaw	9.50	GFA 10oz West Country Sirloin Steak Triple-cooked chips, roasted tomato, grilled mushroom, peppercorn sauce32.50	
GFA	Mushroom arancini Wild mushroom & Parmesan arancini, truffle mayo, crispy shallots & woodland herbs	8.50	Traditionally Untraditional	
	Lamb shoulder parcel Slow-cooked lamb, crispy filo, whipped feta, mint, semi-dried tomatoes & woodland herbs	9.50	GFA Slow braised Ox cheek Horseradish mashed potato, glazed heritage carrots, seasonal greens, crispy shallots & rich red wine jus26.95	
			GFA Luxury Fish Pie Haddock, smoked haddock & salmon in a white wine cream sauce, Parmesan & mash top with seasonal greens24.95	
			GFA Roasted Chicken supreme Wild mushroom fricassee, gratin potato, cavolo seasonal greens & tarragon cream24.95	
Light Bites 12-5pm			GFA Miso glazed pork tomahawk Sticky miso, honey & ginger glaze, sesame, spring onion, asian slaw & crispy new potatoes28.95	
GFA	Beer-braised brisket & cheddar Slow cooked brisket, mature cheddar, caramelised onion, horseradish mayo & crispy onions on toasted sourdough	14.95	Vegetarian	
	Crispy chicken & hot honey wrap Buttermilk chicken, hot honey, smoked bacon, shredded lettuce, pickles & ranch mayo with fries and slaw	15.50	GFA/VEA Veggie Burger Served in a brioche bun, mature Cheddar, burger relish, pickles, crispy onions, fries & slaw19.95	
GFA	Steak & Chimichurri Sliced steak, chimichurri, roasted peppers, rocket, Parmesan & peppercorn mayo in toasted ciabatta with fries and slaw	15.95	GFA Ale-battered halloumi Triple-cooked chips, crushed peas, tartare sauce & lemon17.95	
	Roast chicken and stuffing Roast chicken, sage & onion stuffing, crispy bacon, baby gem in toasted ciabatta & gravy dip with fries and slaw	14.95	GFA/VEA Hasselback Butternut Squash Red Thai curry sauce, wild rice coconut yoghurt, toasted peanuts, pickled cucumber, coriander, chili and crispy shallots19.50	
GFA	Welsh rarebit toastie Mature Cheddar rarebit, caramelized onion, mustard and watercress on sourdough bread.	11.95		
Sides				
GFA	Skin-on fries or triple cooked chunky chips Add Cheddar cheese 1.00	5.95		
GFA	Truffle and Parmesan fries	7.95		
	Buttered seasonal vegetables	3.23		
	House mixed salad	3.30		
GFA	Garlic and herb focaccia	3.23		

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Desserts

GFA	Sticky toffee pudding Butterscotch sauce and vanilla ice cream	9.50
	Millionaire tart Biscuit base, butter fudge, topped with double cream and belgian dark chocolate frosting and white chocolate	8.50
GFA, VEA	Coconut panna cotta Poached pineapple, mango salsa & lime sorbet	9.50
	Baileys Cheesecake Served with chocolate shards and chocolate sauce	9.50

After Dinner Treats

N	Handmade chocolate rocky road bites	5.95
GFA, VEA	Affogato Vanilla ice cream and espresso coffee	6.95
GFA, VEA	Espresso martini Affogato	8.95
GFA, VEA	2 scoops of ice cream	5.50