

The Litton

Sunday 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 For tables of 2-4 guests

N	Marinated olives & smoked nuts	4.95
GFA	Warm bread, salted butter, extra virgin olive oil & aged balsamic	6.50

Litton Signature Starters

	Soup of the day Served with fresh bread and salted butter	8.95
	Pork Belly Bites Hot honey sauce, ginger and soy sauce with korean slaw	8.85
	Mushroom arancini Wild mushroom & Parmesan arancini, truffle mayo, crispy shallots & 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
VEA	Sweet potato and red pepper wellington	20.50
GFA	Duo roast - Slice of sirloin & roast chicken	25.95
All roasts served with roast potatoes, roast parsnips and carrots, seasonal greens, Yorkshire pudding and gravy		

Litton Classics

GFA	Ale-battered haddock Triple-cooked chips, tartare sauce, lemon & crushed peas <i>Add curry sauce 2.50</i>	22.95
GFA	Dry-aged beef burger Brioche bun, smoked bacon, Monterey Jack, house relish, pickles & crispy onions, served with fries & slaw	19.95
GFA	Spiced carrot & lentil burger Brioche bun, relish, pickles & crispy onions, served with fries & slaw	19.50
GFA / VEA	Ale-battered halloumi Triple-cooked chips, tartare sauce, lemon & mushy peas	17.95

Lighter Bites

	Crispy chicken flat bread garlic yoghurt, lettuce, tomatoes, pickled red onions, fries & slaw	15.95
GFA	Rare roast beef ciabatta With horseradish and rocket served with slaw and fries	15.95
GFA /	The Litton Ploughmans House pork sausage roll, Wiltshire ham, West Country Cheddar, Cromwell Bishop Stilton, pickles, chutney, warm sourdough & dressed leaves	21.00

Sides

GFA	Skin-on fries Add cheese 1.50	5.50
GFA	Truffle and Parmesan fries	7.50
GFA	Seasonal vegetables, garlic butter	5.50
GFA	Cauliflower cheese	6.50
GFA	Roast potatoes	4.50
GFA	Garlic and herb ciabatta Add cheese 1.50	5.50
GFA	House salad	4.50

Desserts

GFA	Sticky toffee pudding Butterscotch sauce & vanilla ice cream	8.50
GFA / VEA	Vegan Brownie Chocolate sauce and vanilla ice cream	12.50
GFA	Baileys Cheesecake Served with chocolate shards and chocolate sauce	9.50
	Millionaire Tart Biscuit base, butter fudge, topped with double cream and Belgian dark chocolate frosting and white chocolate	7.95

After Dinner Treats

N	Nutella doughnuts & chocolate sauce	6.50
GFA, VEA	Two scoops of ice cream	5.50
GFA, VEA	Affogato Vanilla ice cream & espresso coffee	6.50
GFA, VEA	Espresso Martini Affogato Vanilla ice cream, espresso and kahlua	8.50

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.

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.

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.

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.

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.

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.

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.

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

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.

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.

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.

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.

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

