

The Litton

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

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

Sunday Menu

Starters

Olives and Ciabatta **GFA/VEA**
6.50 for 2people /10.00 for 4people

Mini Gloucestershire chicken kiev
with curry sauce
6.50

BBQ pork belly bites **GFA**
With spring onion, chilli and sesame seeds
8.95

Hummus and za'atar with grilled flatbread **VEA**
Pickled beetroot and confit tomatoes
6.50

Roasts

All served with roast potatoes, seasonal vegetables, roast carrot & parsnip, braised red cabbage, butternut squash purée, Yorkshire pudding and gravy .

Sweet potato and red pepper Wellington **VEA**
17.95

Roast chicken breast **GFA**
18.95

Roast sirloin of beef **GFA**
19.95

Roast belly of pork **GFA**
18.95

Litton duo roast, topside of beef and chicken breast **GFA**
23.95

Mains

Litton ale-battered fish **GFA**
Served with chunky chips, tartare sauce and crushed peas
18.50

Litton beef burger **GFA**
Baby gem, tomato, gherkins, burger sauce, relish, crispy onions, bacon and Monterey Jack cheese served with fries and slaw
19.50

Litton veggie burger **GFA/VEA**
Baby gem, gherkins, tomato, burger sauce, relish, crispy onions and cheese served with fries and slaw
19.50

Sides

Yorkshire pudding 2.50
Seasonal vegetables **GFA** 4.50

Roast potatoes **GFA** 4.95

Cauliflower cheese 6.50

Parmesan and truffle fries **GFA** 7.50

Chunky chips or fries **GFA**
Add cheese +1.50
Small 4.50 /Large 6.50

Desserts

Chocolate brownie **VEA / N**
Vanilla ice cream & chocolate sauce
9.50

Pecan treacle tart **N**
with clotted cream and treacle sauce
9.50

Sticky toffee pudding **GFA**
Toffee sauce and vanilla ice cream
8.50

Caramel fudge baked cheesecake
Chocolate sauce and summer berries
9.50

Affogato **GFA**
Vanilla ice cream with espresso coffee
8.95

The Litton

Our Suppliers

We use the finest ingredients and fresh produce from our South-West suppliers

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.

WINGS 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

