

The Litton

Spring

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

GFA - Gluten free options available on request • GF - Gluten free • VE - Vegan • VEA - Vegan available • VG - Vegetarian

12-9 Monday to Thursday

12-10 Friday to Saturday

Snacks

- VEA Warm bread and olives** 5.75
With salted butter
- GFA Hash browns** 5.75
With truffle and parmesan
- GFA Pork belly bites** 7.95
With sticky pomegranate and ginger glaze

Starters

- GFA /VEA Soup of the day** 8.50
Served with fresh bread and salted butter
- Warm ham hock on a toasted muffin** 9.50
With crispy hen's eggs and hollandaise sauce
- GFA Prawn crackers with cured salmon** 9.50
With pickled cucumber, dill, guacamole and lemon zest
- Wild mushroom and chicken liver parfait** 8.75
pink onions, truffle mayonnaise, caper berry, cranberry compote and sourdough crisps

Light bites Monday to Saturday 12-4pm

- Crispy chicken, bacon and baby gem Caesar wrap** 15.95
Served with fries and slaw
- GFA Homemade pastrami open sandwich** 15.95
With kimchi and Litton's Catalina dressing on sourdough bread, served with fries, slaw and baby gherkins
- Rump steak baguette** 15.95
Served with fries, red onion marmalade and slaw
- VG Falafel, kimchi, baby gem, tomato and mayonnaise baguette** 14.50
Served with fries and slaw

Sides

- VE Thick-cut pub chips or skin-on fries** 6.50
- GFA Litton ale-battered onion rings** 5.50
- VG Seasonal vegetables, garlic butter** 4.95
- Parmesan and truffle chips** 7.50
- Litton side salad** 4.50
- VG Garlic bread** 4.75
Add cheese 2.00
- Roast garlic, truffle & Parmesan mash** 7.00

Favourites

- GFA Litton ale beer-battered haddock** Small 17.50
Served with thick-cut chips, mushy peas and tartare sauce
Large 19.50
Gluten Free 1.00 Extra
- Ploughman's** Main 16.75
Wiltshire ham, vintage cheddar, Stilton, gala pie, apple chutney, pickled egg and onions, watercress salad, crusty bread and salted butter
Sharer 26.95
- GFA Litton beef burger** 20.00
Baby gem, tomato, gherkins, burger sauce, tomato relish, cheese and bacon served with fries and slaw
Gluten Free 1.00 Extra
- GFA Litton mixed grill** 32.00
Flat iron steak, sausage and chicken, served with grilled tomato, mushroom, slaw, fried egg & chunky chips
- GFA 8oz rump steak** 26.00
Served with served with grilled tomato, mushroom, slaw & chunky chips

Untraditionally traditional

- GFA Pork rib-eye steak** 19.50
With roast garlic mash, crispy pork skin, tenderstem broccoli and mustard cream sauce
- GFA Braised ox cheek bourguignon** 23.95
Braised in a red wine and beef stock with pancetta lardons, pearl onions and carrots, served with roast garlic mash
- GFA Market fish** 22.95
Today's freshest catch served with crushed new potatoes, seasonal vegetables, and chef's choice of sauce
- Pie of the day** 21.00
Served with seasonal greens, gravy, your choice of mash or thick cut chips

Vegetarian

- GFA /VEA Vegetable burger** 18.50
Baby gem, tomato, gherkins, burger sauce, tomato relish, served with fries and slaw
Gluten Free 1.00 Extra
- GFA /VEA Wild mushroom and celeriac pie** 22.95
Served with seasonal vegetables and olive oil mashed potato or chunky chips
- GFA /VEA Mushroom and sweet potato rogan josh** 17.50
Served with rice, naan bread and mango chutney, chilli and spring onion
Add chicken 5.00

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Desserts

Double chocolate brownie 9.50
Served with vanilla ice cream and sweet popcorn

GFA Litton's sticky toffee pudding 9.50
Served with toffee sauce and vanilla ice cream

GFA Crème brûlée 9.50
Served with blueberry compote and cinnamon tuile

GFA /VEA Apple and blackberry crumble 8.50
Served with clotted cream, ice cream and caramel sauce

After dinner treats

GFA Affogato 7.50
Vanilla ice cream and espresso coffee

2 scoops of Marshfield Farm ice cream 6.50
Vanilla, strawberry, chocolate, mango sorbet, or strawberry and champagne sorbet.

Hot drinks

Double espresso 2.50

English breakfast tea 2.50

Macchiato 2.70

Americano 2.80

Earl grey tea 2.80

Herbal teas 2.80
Peppermint, green tea, chamomile or berry burst

Flat white 2.90

Hot chocolate 3.00
Add cream and marshmallows +0.50

Latte 3.20
Add caramel syrup +0.50

Cappuccino 3.35

Mocha 3.50

Milk alternatives available: Oat, almond, coconut, or soya