

The Litton

Summer 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

Snacks			Favourites		
	Hand-picked Devon crab slider	8.50	GFA	Litton ale-battered fish	17.95
	With pickled cucumber and dill			Chunky chips, tartare sauce, lemon and crushed peas	
GFA / VEA	Marinated olives and ciabatta bread	7.50		Curry Sauce 2.50 extra	
	With olive oil and balsamic dip		GFA	Litton beef burger	19.50
GFA	Mini Gloucestershire chicken Kiev's	6.50		Mixed leaf, tomato, gherkins, burger sauce, relish,	
	With curry sauce			crispy onions, bacon, Monterey Jack cheese,	
	Pea, ham and cheese croquettes	6.50		served with fries and slaw	
	With sun-blushed tomato mayo			Pie of the day	19.50
	Crispy Wye Valley asparagus & ricotta ravioli	5.50		Served with chunky chips or mashed potato,	
	With Parmesan			summer vegetables and gravy	
Starters				1/2 boneless jerk chicken & spicy rice	23.95
	Beef short rip tart	9.50		With corn on the cob, lime mayo, chilli mayo, spring onion,	
	Parmesan and horseradish crisp,			pomegranate, slaw and chopped salad with yogurt dressing	
	edamame bean and miso fricassée		Traditionally Untraditional		
GFA / VEA	Stuffed portobello mushroom	7.50	GFA	Catch of the day	24.50
N	With mozzarella, garlic, a herb crust, romesco sauce,			Served with crushed new potatoes, capers, cherry tomatoes,	
	rocket and balsamic dressing			samphire and Hollandaise sauce	
VEA	Hummus and za'atar with grilled flatbread	6.50		Pan-fried guinea fowl	26.50
	Pickled beetroot and confit tomatoes			Bouchée à la reine, charred hispi cabbage, flaked almonds	
GFA	Garlic and paprika roasted mackerel	8.50		and a guinea fowl velouté	
	Celeriac remoulade, sundried tomato mayonnaise		GFA	Slow-cooked pork rib eye	23.50
GFA	Harissa, soy and honey pork belly bites	8.95		With sauce Diane, watercress, radish salad and chunky chips	
	With spring onion, chilli and sesame seeds		GFA	12oz Bavette steak	28.95
Vegetarian				Chimichurri sauce, fries, rocket and Parmesan salad	
GFA / VEA	Roast hispi cabbage	18.95			
N	Served with Romesco sauce, flaked almonds, crispy capers,				
	salsa verde, lemon zest and blue cheese dressing				
GFA / VEA	Litton veggie burger	19.50			
	Baby gem, gherkins, tomato, burger sauce, relish,				
	crispy onions, cheese, fries and slaw				
GFA / VEA	Vegan burrito bowl	18.50			
	Chopped tomatoes, red onion, romaine lettuce, spicy rice,				
	sweetcorn, guacamole, sour cream, soya beans,				
	harissa-marinated vegan feta				
Salads and sharing			Sides		
	Grilled peaches, Serrano ham, burrata	10.95		Side salad with house dressing	4.50
	Rocket, pine nuts, honey and balsamic dressing	16.95		Chips/fries	5.50
	Litton Ploughman's	17.50		Add cheese 1.50	
	Sausage roll, ham, cheddar, blue cheese, pickles,	30.50		Chips/fries with Parmesan and truffle	7.50
	chutney, warm bread and salad			Summer vegetables with garlic butter	5.50
	Chicken Caesar salad	10.95		Corn on the cob	6.50
	Bacon, croutons, Romaine lettuce, classic Caesar	18.95		With Harissa butter and Parmesan	
	dressing and shaved Parmesan			Mac & cheese with BBQ pulled beef	7.50
				With crispy onions	
				Garlic and mixed herb ciabatta	5.50
				Add cheese 1.50	

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Lighter bites 12-5pm

Battered fish brioche bun 14.50
Dill mayo, tomato relish, mixed leaf, served with fries and slaw

Philly cheese steak ciabatta 16.75
Cheddar cheese and crispy onions, mixed leaf and béarnaise sauce, served with fries and slaw

GFA 10oz Gammon and free range eggs 16.75
With chunky chips, salad and slaw

Wye asparagus and ricotta ravioli 16.50
With samphire and a white wine butter sauce

Crispy chicken wrap 15.50
With sweet chilli sauce, salad and cucumber, fries and slaw

After Dinner Treats

VEA Scoop of ice cream with shortbread crumb and strawberries 3.50
(Chocolate, Vanilla or Strawberry)

GFA / VEA Scoop of sorbet with shortbread crumb and strawberries 3.50
(Raspberry, Strawberry or Lemon)

GFA / VEA Affogato 8.95
Vanilla ice cream with espresso coffee

N Liqueur macaroons 8.95
With espresso coffee

N Chocolate-coated brownie bonbons 5.50
With crushed hazelnuts

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

Desserts

GFA Sticky toffee pudding 8.50
Toffee sauce and vanilla ice cream

Caramel fudge baked cheesecake 9.50
Chocolate sauce and summer berries

N Pecan treacle tart 8.75
Clotted cream and treacle sauce

N Raspberry frangipane with poached peach 9.50
Raspberry sauce and Chantilly cream

GFA Vegan brownie 9.50
With vegan vanilla ice cream and dark chocolate sauce