

# 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

### To Begin For tables of 2-4 guests

<b>N</b>	<b>Marinated olives &amp; smoked nuts</b>	4.95
<b>GFA</b>	<b>Warm focaccia, salted butter, extra virgin olive oil &amp; aged balsamic</b>	6.50
<b>VEA</b>	<b>Chickpea hummus, za'atar flatbread, whipped feta, sun-dried tomatoes &amp; rocket</b>	6.50

### Litton Signature Starters

	<b>Pressed pork belly bites</b>	9.95
	<small>Apple caramel, black pudding crumb &amp; cider jus</small>	
	<b>Buttermilk fried chicken wings</b>	8.85
	<small>Hot honey, fermented chilli sauce &amp; ranch</small>	
	<b>Crispy squid</b>	9.50
	<small>Spring onion &amp; chilli, with soy and honey dip</small>	

### Sunday Roast

	<b>Roast sirloin of beef</b>	23.50
	<b>1/2 roast chicken</b>	20.50
	<b>Roast belly of pork</b>	21.50
	<b>Sweet potato and red pepper wellington</b>	18.50
	<b>Trio roast - Slice of sirloin roast chicken and roast pork belly</b>	26.50

All roasts served with roast potatoes, roast parsnips and carrots, seasonal greens, Yorkshire pudding and gravy

### Litton Classics

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

### Salads & Boards

	<b>The Litton Ploughman's</b>	Main 17.50
	<small>House sausage roll, Wiltshire ham, West Country cheddar, blue cheese, pickles, chutney, warm bread &amp; salad</small>	To share 30.50
	<b>Grilled chicken Caesar</b>	Starter 10.95
	<small>Crispy pancetta, crisp romaine lettuce &amp; lemon-Parmesan dressing</small>	Main 18.95

### Light Bites

	<b>Crispy chicken gyros</b>	14.50
	<small>Warm pita, tzatziki, lettuce, tomatoes and red onions, and French fries</small>	
<b>GFA</b>	<b>Rare roast beef ciabatta</b>	14.50
	<small>With horseradish and rocket served with slaw and fries</small>	
<b>GFA</b>	<b>Hummus</b>	13.50
	<small>Sweet red pepper, tomato, cucumber and rocket served with slaw and fries</small>	

### Sides

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

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### Desserts

<b>Sticky toffee pudding</b>	8.50
Butterscotch sauce & vanilla ice cream	
<b>West Country cheese board</b>	12.50
Chutney, apple, grapes & crackers	
<b>Chocolate délice</b>	9.50
Cocoa crumb, salted caramel & crème fraîche	
<b>Eton mess</b>	8.50
English strawberries, elderflower, meringue & Chantilly cream	
<b>Lemon posset</b>	7.95
Shortbread & fresh raspberries	

### After Dinner Treats

<b>Nutella doughnuts &amp; chocolate sauce</b>	6.50
<b>Two scoops of ice cream</b>	5.50
<b>Affogato</b>	6.50
Vanilla ice cream & espresso coffee	
<b>Summer Affogato</b>	6.50
Strawberry sorbet & limoncello	

