

# The Littleton

## Dinner Menu

4 courses £30.00

### Amuse Bouche

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### Chefs Choice Soup

#### Roasted Beetroot & Heritage Tomato Filo Tart

Whipped Goats Cheese

#### Pulled Crispy Lamb

Minted Peas, Feta Cheese, Pea Shoots, Pickled Onions, Radish, Mint Gel

#### Compressed Smoked Salmon

Curry Oil, Spiced Mango, Puffed Rice, Yoghurt, Granny Smith Apple

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#### The Littleton Locally Sourced Sirloin Steak

Mushroom Kebab, Roasted Cherry Tomatoes, Triple Cooked Chips, Garlic Herb Butter

Choice of Stilton or Peppercorn Sauce

(£3.95 Steak Supplement)

#### Butter Roasted Chicken

Curried Lentil Puree, Sautee Potatoes, Buttered Runner Beans, Cauliflower

#### Fresh Market Fish

Shellfish Risotto, Crispy Calamari, Saffron Aioli

#### Southern Fried Cauliflower Steak

Curried Lentils, Mango Gel

#### Slow Cooked Ham Hock & Leek Pithivier

Creamed Potatoes, Mushroom Madeira Cream Sauce, Buttered Runner Beans

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#### Chocolate Tart

Orange Ice Cream

#### Strawberry & Elderflower Cheesecake

Shortbread, Strawberry Compote

#### Hazelnut Banana and Salted Caramel Choux Bun

#### Selection of Fine Cheeses

Celery, Ruby Grapes & Homemade Chutney

*Chefs Treat To Take Away*

#### Individually Priced Dishes

Starters - £8.00

Mains - £20.00

Desserts - £8.00

Extra Cheese course available £7.00 per person

**Disclaimer: Some dishes contain nuts or nut oils. Any special diet requirements can be catered for. Please inform a senior member of staff of any allergies at the point of arrival.**