

The Littleton

FOUR COURSE MENU

£ 4 0 . 0 0

Amuse Bouche

Starters

Chef's Choice Soup

Smoked Haddock Fish Cake

creamed leeks, chorizo, caviar

Mediterranean Orzo Pasta

red pepper, pesto, crispy panko camembert, toasted
pine nuts, spinach

Chargrilled Sourdough

heritage tomato, olives, micro basil, feta

Mains

9oz Ribeye Steak

balsamic cherry tomatoes, roasted flat mushroom, chunky chips, garlic & thyme butter
[choice of tarragon bearnaise or peppercorn sauce]

[£3.95 steak supplement charge]

Roasted Pork fillet

romesco sauce, crispy new potatoes, tenderstem broccoli, feta

Roasted Supreme of Chicken

chorizo jam, tenderstem broccoli, broccoli puree, hassleback potatoes

Roasted Market Fish

peas à la française, crispy potatoes, pancetta, dill oil

Pumpkin Tortellini

sundried tomato cream sauce, toasted pine nuts, micro cress, herb oil

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Dessert

Black Forest Chocolate Mousse

brookie crumble, cherry, syrup, clotted cream ice cream

Whipped Cheesecake

lemon curd, raspberry, meringue

Strawberry and Elderflower Tart

whipped elderflower Crème Pâtissière, compressed strawberries,
elderflower gel, berry sorbet

Selection of Fine Cheeses

celery, ruby grapes & chutney

Extra Cheese Course - £9.00 per person

Individually Priced Dishes

STARTERS

£9.00

MAINS

£24.00

DESSERTS

£9.00

Disclaimer: please be aware our food may contain or come into contact with common allergens.

We take care in making sure cross-contamination with allergens does not occur, however we cannot give 100% guarantee with allergens on the premises.

Please speak to a member of staff for more information