

# The Littleton

FOUR COURSE GLUTEN FREE

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## Amuse Bouche

## Starters

### Chef's Choice Soup

### Dressed Caesar Salad

Parmesan, ciabatta wafers

### Smoked Salmon Pâté

baby prawns, pickled fennel, chargrilled bread

### Mushroom & Artichoke Penne Carbonara

artichoke crisps, truffle, parmesan

## Mains

### 9oz Ribeye Steak

balsamic cherry tomatoes, roasted flat mushroom, chunky chips, garlic & thyme butter, chimichurri

( £3.95 steak supplement charge )

### Slow Cooked Pig Cheeks

mustard mash, apple purée, tenderstem broccoli, tarragon jus

### Roasted Market Fish

creamed shellfish bisque, balsamic cherry tomatoes, sautéed leeks, roasted new potatoes

### Roasted Red pepper & Harissa Penne

cherry tomatoes, side salad

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## Dessert

**Lemon Tart**  
raspberry sorbet

**Chocolate Tart**  
raspberries & chef's choice sorbet

**Selection of fine cheeses**  
celery, ruby grapes & bread wafers

**Extra Cheese Course - £9.00 per person**

## Individually Priced Dishes

**STARTERS**

**£9.00**

**MAINS**

**£24.00**

**DESSERT**

**£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