

The Littleton

FOUR COURSE MENU

£ 4 0 . 0 0

Amuse Bouche

Starters

Chef's Choice Soup

Smoked Haddock Fish Cake

creamed leeks, chorizo & caviar

Crispy Lamb Belly

curried chick peas, yoghurt, cucumber & curry oil

Chargrilled Sourdough

sautéed mushrooms, truffle & parmesan

Mains

9oz Ribeye Steak

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

[£3.95 steak supplement charge]

Confit Packington Pork

apple puree, potato fondant, mustard & tarragon jus

Roasted Breast of Chicken

herb infused pomme puree, buttered cabbage, crispy pancetta & madeira sauce

Panko Breaded Market Fish

tarragon béarnaise, chorizo, hassle back potatoes, broccoli

Pumpkin Tortellini

sundried tomato cream sauce, toasted pine nuts & micro cress

Slow Cooked Blade of Beef

pomme puree, pickled baby onions, onion soubise, beef fat carrots
& tenderstem broccoli

The Littleton

Dessert

Treacle Tart

milk ice cream, spiced rum gel & brandy snap biscuit

Whipped Cheesecake

apple compote & hazelnut granola

Cherry Bakewell Sponge

amaretto custard & sweet and sticky cherries

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

The Littleton

FOUR COURSE GLUTEN FREE

£ 4 0 . 0 0

Amuse Bouche

Starters

Chef's Choice Soup

Dressed Caesar Salad
parmesan & ciabatta wafers

Risotto
chefs choice

Gluten Free "Sourdough"
sauteed mushrooms, truffle & parmesan

Mains

9oz Ribeye Steak
balsamic cherry tomatoes, roasted flat mushroom, chunky chips, garlic &
thyme butter
(£3.95 steak supplement charge)

Confit Packington Pork
apple puree, potato fondant, mustard & tarragon jus

Pan Fried Market Fish
tarragon béarnaise, chorizo, hassle back potatoes, broccoli

The Littleton

Dessert

Lemon Tart
raspberry sorbet

Chocolate Caramel Tart
clotted cream ice cream

Chocolate Orange Tart
clotted cream ice cream

Selection of fine cheeses
celery, ruby grapes & chutney

Extra Cheese Course - £9.00 per person

Individually Priced Dishes

STARTERS

£9.00

MAINS

£24.00

DESSERT

£9.00

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The Littleton

VEGETARIAN MENU

£ 4 0 . 0 0

Amuse Bouche

Starters

Chef's Choice Soup

Dressed Caesar Salad
parmesan & ciabatta wafers

Sourdough
sauteed mushrooms, truffle & parmesan

Mains

Chef's Choice Risotto

Tomato and Red Pepper Arancini
served with house dressed salad

Roasted Vegetable Harissa Linguine
served with garlic flatbread & side salad

Black Wax Cheddar Mac 'n' Cheese
served with garlic flatbread & roasted tender stem broccoli

Pumpkin Tortellini
sundried tomato cream sauce, toasted pine nuts & micro cress

The Littleton

Dessert

Treacle Tart

milk ice cream, spiced rum gel & brandy snap biscuit

Whipped Cheesecake

apple compote & hazelnut granola

Cherry Bakewell Sponge

amaretto custard & sweet and sticky cherries

Fruit Salad & Sorbet

chef's choice

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

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The Littleton

VEGAN MENU

£ 4 0 . 0 0

Amuse Bouche

Starters

Tomato Soup

served with crusty bread

Dressed Caesar Salad

vegan cheese & ciabatta wafers

Chargrilled Sourdough

sauteed mushrooms, truffle & vegan cheese

Mains

Chef's Choice Risotto

served with chargrilled garlic flatbread & house dressed salad

Roasted Vegetable Harissa Linguine

served with garlic flatbread & side salad

Roasted Squash Tortellini

sundried tomatoes & roasted tender stem broccoli

The Littleton

Dessert

Vegan Chocolate Tart
raspberries & chef's choice sorbet

Caramelised Apple Tarte Tatin
chef's choice sorbet
[please order with starters to allow time to cook]

Coconut Rice Pudding
fresh lime & sorbet
[please order with starters to allow time to cook]

Individually Priced Dishes

STARTERS
£9.00

MAINS
£24.00

DESSERTS
£9.00

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