

Sample Menu

L I T A

B I S T R O

Pommeau Highball

*St. Germain, Pommeau de Normandie,
Giffard Apricot de Rousillon, Suze, Cider Brut*

£16

Wildfarmed sourdough, cultured butter	£8
Smoked Basque sardines, shallots, parsley	£12
Pan con tomate, Cantabrian anchovies	£12
Chopped Hereford beef, Amalfi lemon, shoestring fries	£18
Fuentes Bluefin tuna, corno peppers, coriander, capers	£25
Hand dived Orkney scallops, rare citrus	£29
Petrosian Ossetra Royal Caviar, Neals Yard creme fraiche, chips	50 g £160

Salad of Provençal asparagus, peas, broad beans, Braddock Whites duck egg	£14
Terrine of ham hock, chicken, foie gras and black winter truffle, Yorkshire rhubarb	£18
Morels, St George, wild garlic, lardo di Colonnata	£24
Strozzapreti, Aylesbury duck ragu, Parmesan 36 mth	£22
Dorset clams, mammole artichokes	£22
Limousin veal sweetbread, pomme puree, calcots	£26
Linguine, St Austell mussels, Cornish cockles, palourde clams, bottarga	£29
Norfolk quail, burnt pear, duck hearts	£27
Scottish langoustine baked rice, cuttlefish, crispy cod cheeks, aioli	£38

South Coast pollock, Wye Valley asparagus, Champagne	£32
Anjou poussin, cassoulet, chorizo	£30
Cornish monkfish, fennel, winter tomatoes, bouillabaisse	£38
Cull yaw, heritage carrots, turnip, Swiss chard	£56
Yorkshire pork chop, mustard fruit, apple	800 g £68
Dry aged Devon duck, Todoli citrus, cime di rapa	£52/£98
Whole Cornish Turbot	1.3 kg £130
Peak District T-bone	1 kg £130
Rib of Galician Beef	1.2 kg £160

Bitter leaf salad...£7

Ratte potatoes...£9

Please be advised our menu will vary since we have a seasonal progressive menu.

Let your waiter know if you have any allergies or intolerances.

15% service charge will be applied to your bill.

D E S S E R T S

Rum Baba, charcoal cream Chantilly	£14
Yorshire rhubarb millefeuille, Madagascan vanilla, blood orange, ginger	£16
Mayan Red 70% ganache, coffee, popcorn, salted caramel	£16
“Amalfi lemon meringue pie”	£15
Fior di latte, Maldon sea salt, Sicilian olive oil	£8
Yorkshire rhubarb sorbet	£5
Taroocco Blood orange sorbet	£5
Pevensey blue, onion tart, apple	£15



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