



## A LA CARTE

Available 5.30pm – 9.30pm

### STARTERS

Marinated Greek olives <sup>(V/DF/GF)</sup> 2.5

Freshly baked rustic bread, aged balsamic,  
virgin olive oil <sup>(M)</sup> 4

Freshly made seasonal soup,  
warm rustic bread <sup>(M)</sup> 5.5

Salt & pepper squid, smoked garlic aioli,  
house salad 7.5

Goat's cheese, candied beetroot, crème fraîche  
and sour dough crisp <sup>(M)</sup> 7.5

Pressing of ham hock, parsley,  
rustic bread, piccalilli 7.5

Heirloom tomato salad, bocconcini,  
basil oil, wild rocket <sup>(V/GF)</sup> 8

Chorizo, salami, Parma ham, marinated olives,  
freshly baked rustic bread, aged balsamic,  
virgin olive oil, 10 or to share 15

### MAINS

Carnaroli risotto, smoked garlic,  
sun blushed tomatoes, creamed  
wild mushrooms, aged parmesan,  
rocket <sup>(V/GF)</sup> 13

Handmade gluten free basil gnocchi,  
classic ratatouille, sauce vierge,  
sweet potato <sup>(V/GF/DF)</sup> 13

Linguine with roasted Mediterranean  
vegetables, aged parmesan,  
rocket <sup>(M)</sup> 13  
[Add chicken 3]

Confit leg of French duck,  
fondant potato, sea kale,  
bourguignon sauce <sup>(GF)</sup> 16.5

Organic salmon fillet, Mediterranean  
vegetable salad, rocket leaf,  
salsa verdi <sup>(GF)</sup> 17

Fillet of fresh sea bass, crushed  
potatoes, young spinach,  
crayfish & champagne  
butter sauce <sup>(GF)</sup> 18

Pink roasted fillet of local pork,  
Parma ham, rosti potato, roasted  
carrot purée, seasonal greens, red  
wine jus <sup>(GF)</sup> 18

### SIDES

Creamed potatoes <sup>(GF)</sup> 3

Classic fries <sup>(GF)</sup> 3.5

Seasonal greens <sup>(GF)</sup> 3.5

Garlic bread 3.5  
add cheese for £1

House salad <sup>(GF)</sup> 3.5

### STEAKS

28 Day aged English beef  
Grill dishes served with hand cut triple cooked chips,  
field mushroom and tomato

16 oz/450 grams- T-bone 28.5

10oz/280 grams - Rib eye 22.5

9oz/ 250 grams- Sirloin 20

8oz/225 grams - Hanger steak 18

### SAUCES

Add a sauce £2

[ Soft green peppercorn, Béarnaise or red wine jus ]

## FAVOURITES

Available 12pm - 10pm

### BURGERS

100% Beef burger, fries, brioche bun, crisp lettuce, tomato, red onion, gherkin,  
house slaw, burger sauce 12

Buttermilk chicken burger, fries, brioche bun, crisp lettuce, tomato, red onion,  
gherkin, house slaw, burger sauce 12

100% Vegetarian burger, fries, brioche bun, crisp lettuce, tomato, red onion,  
gherkin, house slaw, burger sauce 12

[ Make it your own, add one or more of the following for 1.5 ]

Monterey jack cheese, smoked bacon or fried egg ]

### COMFORT FOOD

Classic Caesar salad, crisp lettuce, chicken, hen's egg,  
shaved aged parmesan, croutons 12

Three pork and leek sausages, creamed potatoes, caramelised onion gravy,  
seasonal greens, <sup>(GF)</sup> 12.5

Beer battered sustainable fish, fries, tartare sauce, mushy peas 14

Chicken & mushroom pie, creamed potatoes, tender stem broccoli 14

Green Thai curry, steamed rice, prawn crackers, boneless chicken breast  
or sustainable fish 15

## LIGHT BITES

Available 12pm - 11pm

### PIZZAS

Margherita <sup>(M)</sup> 12

Tomato sauce, mozzarella, mature cheddar

Hawaiian 13.5

Tomato sauce, mozzarella, mature cheddar, Surrey  
ham, fresh pineapple

Meat Feast 15

Tomato sauce, mozzarella, mature cheddar, ham,  
salami, chicken & pepperoni

### SANDWICHES €

served with house salad & crisps, white or brown bread

Mature cheddar cheese, house chutney <sup>(M)</sup> 8

Surrey ham & English mustard 9

Smoked salmon, cucumber, crème fraîche 11

### PANINI €

served with house salad & crisps

Surrey ham & mozzarella 10

Chicken, Monterey jack cheese, smoked bacon 11

### NIBBLES

Marinated Greek olives <sup>(M)</sup> 2.5 €

Freshly baked rustic bread, aged balsamic,  
virgin olive oil <sup>(M)</sup> 4 €

Freshly made seasonal soup, warm rustic bread <sup>(M)</sup> 5.5

Nachos, beef chilli, melting mature cheddar cheese 9.5

[V] – Vegetarian dish [DF] – Dairy free [GF] – Gluten free [N] – Contains tree nuts € – Available 24hrs a day

Prices are in £ Sterling. If you have a food allergy or intolerance, please let your server know upon placing your order. Allergen data is available upon request. We hope you have enjoyed your dining experience and that you are happy for us to add a discretionary service charge of 10% to your final bill. We are committed to doing business with integrity and therefore all monies collected go directly to the staff.

*Lytton's*

BAR & BRASSERIE

