

# LITEHOUSE

WINE • FOOD

Homemade onion bread, olive oil & balsamic vinegar.....£ 3.5

## Starters

Crispy sweetbread, saffron aioli, chicory, shallot salsa.....£ 7.5

*CARIGNAN, De Chansac, 2017, Pays D'Oc, France* £ 6

Curried cauliflower, green tahini sauce, toasted almonds, herbs (v) .....£ 6.5

*PICPOUL, Mas Saint Laurent, 2016, Languedoc-Rousillon, France* £ 7

Harrisa monkfish tail, confit baby onions, pickles.....£ 7.5

*SOUVENGIER GRIS/MUSCARIS, Colombette, 2018, France* £ 6

Butternut squash soup, crème fraîche, toasted seeds (v).....£ 6.5

*CHARDONNAY 2016, Icare, Cotes du Thongue, France* £ 6.5

## Mains

Skrei cod fillet, braised leeks, juniper berry butter sauce.....£ 17

*FERNÃO PIRES/VERDELHO, Mistico, Ai Galera, 2017, Tejo, Portugal* £ 5

8oz Venison haunch steak, garlic greens, fondant potato, red wine sauce.....£ 19

*CABERNET SAUVIGNON/CARIÑENA/GARNACHA, Cal Pla, 2015, Priorat, Spain* £ 9

Herb gnocchi, jerusalem artichokes, spring greens, basil pesto (v).....£ 14

*CARIGNAN, De Chansac, 2016, Vieilles Vignes, Pays D'Oc, France* £ 6

Red wine braised beef cheeks, mashed potato, chantenay carrots,

braising jus.....£ 17

*MONTEPULCIANO/AGLIANICO, Palladino, 2014, Biferno, Italy* £ 5.5

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## Sides

Potato & jerusalem artichoke gratin £ 4.5

Wilted greens, garlic, shallots (v) £ 4

Truffle crushed potatoes (v) £ 3.5

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*All our food is freshly prepared daily on the premises. Ingredients are sourced as locally as possible from Kingfisher Brixham, M C Kelly Elston Farm, & Challices, Totnes. Not all ingredients are included on the menu, please ask a member of staff if you have any allergy or dietary requirements*

## Desserts (v)

Warm dark chocolate fondant, vanilla ice cream.....	£ 6.5
<i>LBV Port, Niepoort, 2013, Portugal</i>	£ 8.5
Homemade ice cream: coffee, vanilla, hazelnut, amaretto.....	£ 6
Frangipane tart, amaretto ice cream .....	£ 6.5
<i>MOSCATO, Asti Spumante, Araldica, Piemonte, Italy</i>	£ 7
Vanilla crème brûlée, cinnamon shortbread .....	£ 6.5
<i>TORRONTÉS, Familia Zuccardi, Mendoza, Argentina</i>	£ 6.5
English cheese board (brie, cheddar, stilton, quince jelly).....	£ 8.5

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## Dessert Wines

Familia Zuccardi Torrontes 2015.....	£ 6.5
Loosen Riesling Auslese.....	£ 24 (1/4 Bottle)
Asti Spumante, Araldica, Piemonte, Italy .....	£ 7
White Port, Kopke, NV, Portugal .....	£ 7
LBV, Niepoort, 2013, Portugal .....	£ 8.5

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Liqueur Coffee..... £ 6

Brandy/Expre (Coffee Liqueur)/Vodka/Dark Rum/Amaretto/Cointreau/Grand Marnier/Irish Whiskey

Espresso Martini..... £ 8

Absolute Vodka/Expre/Patron XO/Espresso/Gomme

Coffee or Tea..... £ 2.5

Americano/Latte/Cappuccino/Espresso/Double Espresso/Machiato/Double Machiato  
Selection of Teas

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