

SIGNATURE COCKTAILS

Taylor-Burton Affair **18**
Sipsmith gin infused with butterfly pea tea, lemon, gomme syrup, Parfait Amour liqueur

Rosemary Lemon Martini **18**
Ketel One rosemary-infused vodka, lemon juice, Limoncello, gomme syrup

NIBBLES

Nocellara Marinated Olives *[v]* (SD) **6**

Smoked Almonds *[v]* (N) **6**

Cotswold Breadboard *[v]* **8**
West's Bakery granary cobb, Netherend Farm butter, Spanish extra virgin olive oil (G, M, N)

Salt & Pepper Squid **14**
Aioli, red pepper jam (E, G, M, Mo, Mu)

STARTERS AND SALADS

John Ross Oak-Smoked Salmon **19**
Hampshire watercress, lemon, crispy capers, shallot, crème fraîche, rye toast (E, F, G, M, Mu, SD)

Classic Prawn Cocktail **22**
Tiger prawns, Baby Gem lettuce, Marie Rose sauce, toasted brown bread & Netherend Farm butter (C, Ce, E, F, G, M, Mu, SD)

Confit Duck Spring Roll **14**
Orange dressing (E, G, Mu, N, S, SD)

Whipped Goat's Curd & Hazelnut *[v]* **12/18**
Beetroot, red wine vinaigrette (M, N, SD)

Burrata *[v]* **16/22**
San Marzano, basil pesto, rocket, pangrattato (G, M, Mu, N, SD)

Jersey Royal Salad *[p]* **12/18**
English asparagus & buttermilk dressing (M, Mu, SD)

Charred Baby Corn Salad *[p]* **12/18**
Bitter leaves, prune & mustard dressing (Mu, SD)
Add Cured Ham: 7

Sesame Crusted Tuna Niçoise **18/26**
Jersey Royals, olives, chicory, Baby Gem lettuce, French beans, quail egg (E, F, G, Mu, S, Se, SD)

GRILL

MAINS

Pan-Roasted Cod & Mussels **32**
Salt-baked celeriac, apple, cider & dill velouté (Ce, F, G, M, Mo, Mu, SD)

Loch Duart Salmon **33**
Brown shrimp beurre blanc, potato rosti, caramelised orange chicory (C, F, M, SD)

Moules-Frites **28**
Mussels, white wine cream, bay leaf, classic fries, toasted bread (F, G, M, Mo, SD)

Buttered Chicken Curry **28**
Scented pilau rice, poppadum & naan, chutneys (G, M, Mu, SD)

Roasted Cauliflower with Chickpea Dhal *[v+p]* **27**
Crisp onions, pomegranate, tamarind chutney, coriander (G, SD)

Beetroot Ravioli *[v]* **24**
Blue cheese cream, golden beetroot, toasted hazelnuts, truffled honey (Ce, E, G, M, N, SD)

Gnocchi *[v+p]* **23**
Red pesto, English asparagus, toasted pine nuts (E, G, M, N, SD)

GRILL

Our beef is dry-aged for 30 days

6oz Fillet **43**

8oz Sirloin **39**

All served with malt-glazed Roscoff onion, Hampshire watercress & chunky chips (Ce, G, M, Mu, S, SD)

West Country Rack of Lamb **40**
All-butter mash, English asparagus, Tenderstem broccoli, salsa verde (Ce, M, SD)

Steak Frites **31**
Onglet, classic fries, green salad (G, M, Mu, SD)

Rare Breed Pork Chop **32**
All-butter mash, apple, sage, red wine jus, seasonal greens (Ce, G, M, S, SD)

SAUCES 4

Green Peppercorn
(Ce, F, M, Mu, SD)

Café De Paris Butter
(Ce, F, G, M, Mu, SD)

Blue Cheese
(Ce, M, SD)

SIDES

Chunky Chips *[v+p]* **6**

Wild Rocket Salad **6**
24-month aged Parmesan, pickled shallots (M, Mu, SD)

Jersey Royal Potatoes *[v]* **8**
(M)

Garden Vegetables *[v]* **6**
(M)

All-Butter Mash *[v]* (M) **6**

English Asparagus **10**
& Butter *[v]* (M)

PUDDINGS

Black Forest **12**
Belgian chocolate, Griottine cherries, Kirsch, cherry ripple ice cream (E, G, M, N)

Lemon & Lime Posset **12**
Orange crisp, shortbread (E, G, M, N)

White Chocolate, Whisky Bread & Butter Pudding **12**
Honeycomb, whisky anglaise, vanilla ice cream (E, G, M, SD)

Banana Split Knickerbocker Glory **12**
(E, G, M, N)

Raspberry Charlotte Russe **12**
(E, G, M)

English Rhubarb Roulade **12**
Almonds, meringue & pouring sauce (E, M, N)

Local Cheeses **16**
Rye Crackers, Chutneys, jelly (Ce, G, M, Mu, N, SD)

INVISIBLE CHIPS

0% fat 100% charity 3.5

Purchase a portion of invisible chips and you'll be helping to support people working in hospitality whose livelihoods are disappearing. To find out more about Hospitality Action and the superb Invisible Chips campaign speak to a member of the team today.

THANK YOU FOR YOUR SUPPORT

A JOURNEY WITH FOOD

"This is a living, breathing thing – we want to take the guest on a journey with food. The Lygon Arms has such an amazing history and I am thrilled to be part of this journey."

JAMES MARTIN

[v] Vegetarian
[v+p] Plant-based on request
[p] Plant-based

ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.
For dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT; a discretionary service charge of 12.5% will be added to your bill.

GRILL

