

LYGON

LUNCH

WINE BY THE GLASS

CHAMPAGNE	125ml	
France - Veuve Clicquot	15	
France - Veuve Clicquot Rosé	19	
SPARKLING		
Italy - Astoria Prosecco	8	
WHITE	125ml	175ml
Spain - Vega Badenes Verdejo	4	6
Spain - Terra de Asorei Albariño	6	8
New Zealand - Fault Line Sauvignon Blanc (ve)	7	10
Italy - La Mura Grillo (organic)	5	7
Italy - Gioacchino Sini Vermentino Terra e Mare	8	12
France - Domaine d'Elise Chablis	10	15
<i>500ml Carafes available</i>		
ROSÉ		
France - Dom Deux Moulin Cabernet d'Anjou	6	8
France - Saint Sidoine Grenache	7	10
RED		
Spain - Bod. Aragonesas Garnacha Crucillon	5	7
France - Cellier des Princes Les Vignes du Prince (ve)	6	8
France - Ch. Croix Chantecaille Saint-Emilion Grand Cru	12	18
Chile - Tierra Antica Cabernet Sauvignon (ve)	4	6
Argentina - Gouguenheim Malbec	8	12
Italy - Gioacchino Sini Terra e Mare Rosso	8	12
SWEET	75ml	
France - Lions Suduiraut Sauternes	12	
Hungary - Henye Tokaji Aszu 5 Puttonyos	12	

SMALL PLATES AND BOWLS

Caramelised onion and balsamic hummus flatbread (ve)	6	Crispy squid lime, chipotle mayonnaise	9
Game sausage roll mulled cranberry and orange jam	9	All 3 for 20	

SOURDOUGH

Roast butternut squash plant based feta, chipotle mayonnaise, rocket (ve)	9	Caldecott turkey BLT streaky bacon, tomato and lettuce	10
Coln Valley oak smoked salmon dill cream cheese and watercress	11	Aged grass fed beef steak blue cheese and rocket	11
Add a mug of soup 3			

COTSWOLDS PLANTS AND GRAINS

All 100% plant based dishes from local farmers

Heritage beetroot quinoa, soft cheese, chard and hazelnut pesto	8/12
Sweet potato broccoli, cavolo nero, vegan feta, almonds, blood orange vinaigrette	8/12
Spiced lentil chick pea, root vegetables, tomato and spinach casserole	17
Bubble and squeak stuffed portobello mushroom, vegan hollandaise	18
Lygon beet-burger sweet potato fries, gherkin, smoked tomato sauce	19

ADDITIONAL OPTIONS

Three scallops Lemon, samphire and rosemary	11
Scottish salmon watercress, lemon oil	7
Cotswolds white chicken breast paillard confit garlic and thyme	6
Grilled Aged grass fed beef fillet mushrooms and parsley	10

PUDDINGS

Marmalade Bakewell tart dark chocolate and almonds	7
Sticky toffee pudding 🍷 butterscotch, vanilla pod ice cream	8
Burnt Cambridge cream rhubarb and ginger	8

BUTCHER SHOP AND FISHMONGER

North Cotswold ale battered cod and chips crushed peas, tartare sauce, lemon	20
Catch of the day Please ask for today's special	20
Cotswolds white chicken wild mushrooms, button onions and pancetta, tarragon jus	20
Venison loin balsamic red cabbage, parsnip and chestnuts, red wine jus	26
Glazed Old spot pork belly black pudding, carrots and apples	22
10oz aged grass fed beef ribeye mushrooms, tomato, red onion	29
8oz Lygon burger bacon jam, brie, gherkin ketchup, fries	19
Sauces Peppercorn, Blue cheese, Smoked hollandaise, red wine jus	2
SIDES	
Skin on chips	4
Carrot and swede	4
Lygon bread board	3
Creamed mash	4
Sticky red cabbage	4
Steamed spinach	4

Seasonal fruit crumble clotted cream ice cream	7
Selection of house ice cream and sorbet	7
Cheese from 3 local counties sourdough crackers	11

ALL DAY BRUNCH

9.30am - 6pm

Eggs Florentine	8
Eggs Benedict	9
Eggs Royale	12
Omelette Arnold Bennett	13
Coln Valley smoked salmon scrambled eggs	15
Avocado on toast poached eggs, chilli	11

MOZZO COFFEE

Americano	4
Cappucino	4
Latte	4
Flat White	4
Espresso	3/5

TREGOTHNAN TEA

Classic	4
Earl Grey	4
Green	4
Lemon Verbena	4
Peppermint	4
Chamomile	4
Red Berry	4
Hot chocolate	4

HOME-BAKED CAKE AND MOZZO COFFEE

Carrot cake	
Marmalade cake	
Fig, hazelnut and Ale	
<i>and coffee of your choice</i>	
7.50	

We are proud to source many of our ingredients locally along with seasonal accent balancing meat, fish and vegetables throughout the year.

Dishes featuring 🍷 are drawn from our sister properties within Iconic Luxury Hotels, showcasing some of their iconic dishes. (v) - vegetarian (ve) - vegan

Please inform a member of staff if you have any food allergies or intolerances, we will be happy to discuss suitable options with you. A discretionary 12.5% service charge will be added to your bill.