

children's

LYGON

COURTYARD

SMALL BOWLS AND PLATES

Red pepper and tomato hummus <i>basil oil, flatbread</i>	7
Sweet potato falafel <i>lime and spring onion sour cream (ve)</i>	8
Plaice goujons <i>lemon, vegetable salad, mayonnaise</i>	7
2 egg cheese omelette (v)	6

sides

Fries	4
Hasselback potato <i>chive sour cream</i>	4
Steamed greens and spinach	4
Purple sprouting broccoli	4
House salad	4

FISH AND MEAT

Battered cod and chip <i>peas, burnt lemon, tartare sauce</i>	9
Lygon Arms cheese burger <i>tomato, lettuce, mayonnaise, fries</i>	10
Pulled spring Cotswolds lamb shoulder <i>flatbread, mint yoghurt</i>	11

(v) - vegetarian (ve) - vegan

A discretionary 12.5% service charge will be added to your bill.

PLANTS AND GRAINS

ALL 100% PLANT BASED DISHES
FROM LOCAL FARMERS

Asparagus, courgette, watercress, avocado, quinoa, citrus and hazelnuts	8/12
Roasted cauliflower, sweet potato, red pepper, bulgur, olive oil	8/12
Plant based hot dog <i>tomato ketchup, soft roll</i>	10

ADDITIONS

Scottish salmon <i>lemon</i>	8
Grilled chicken paillard <i>rocket, parmesan, olive oil</i>	7
Chopped aged beef sirloin <i>mushrooms and parsley</i>	9

puddings

Rhubarb and custard Eton mess <i>brown sugar meringue</i>	7
Plant based Sundae <i>salted caramel brownie, vanilla ice, raspberry gel (ve)</i>	7
Triple chocolate brownie <i>vanilla ice cream</i>	7
Ice cream and sorbet <i>waffle crisp</i>	7

LOCAL INGREDIENTS

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

ALLERGIES

Please inform a member of staff if you have any food allergies or intolerances, we will be happy to discuss suitable options with you.