

children's

LYGON

GRILL - LOUNGE - COURTYARD

SMALL BOWLS AND PLATES


Red Pepper and Tomato Hummus <i>basil oil, flatbread (ve)</i>	7
Sweet Potato Falafel <i>soft herb mayonnaise (ve)</i>	8
Plaice Goujons <i>lemon, mixed salad, tomato sauce</i>	7
2 Egg Cheese Omelette	6

sides

Fries	4
Baked Potato <i>Cheddar, Chive Sour Cream</i>	4
Maple-Glazed Carrots	4
Steamed Spinach	4

FISH & MEAT

Battered Cod and Chips <i>crushed peas, burnt lemon, tartare sauce</i>	9
Lygon Arms Burger <i>cheddar cheese, tomato, lettuce, fries</i>	10
Pulled Spring Cotswolds Lamb Shoulder <i>flatbread, mint yoghurt</i>	12


Dishes featuring  are drawn from our sister properties within Iconic Luxury Hotels, showcasing some of their iconic dishes. (v) - vegetarian (ve) - vegan. A discretionary 12.5% service charge will be added to your bill.

COTSWOLDS PLANTS AND GRAINS


ALL 100% PLANT-BASED DISHES
FROM LOCAL FARMERS

Charred Sweetcorn Salad <i>tomato, avocado, quinoa, lemon dressing</i>	8/12
BBQ Cauliflower Salad <i>sweet potato, red pepper, bulgur wheat</i>	8/12
Plant-Based Hot Dog <i>sweet mustard, soft roll</i>	10

ADDITIONS

BBQ Pulled Jackfruit <i>pickled slaw (ve)</i>	8
Scottish Salmon and Burned Lemon	9
Grilled Chicken Paillard  <i>house salad</i>	8

puddings

Plant-Based Sundae <i>salted caramel brownie, vanilla ice, raspberry gel (ve)</i>	7
Sticky Date and Toffee Pudding 	8
Evesham Strawberries <i>cream and meringue</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.