



SMALL PLATES & BOWLS

Red Pepper and Tomato Hummus <i>basil oil, flatbread (ve)</i>	7
Twice-Baked Emmental Soufflé 🍴	11
Crispy Squid <i>chipotle mayonnaise, lime</i>	9
Tuna Tartare 🍴 <i>radish, avocado, lemon, pine nuts</i>	12
Smoked Ham Hock and Rabbit Terrine <i>gooseberry jam, sourdough</i>	10

FISH & MEAT

Local Ale Battered Cod and Chips <i>crushed peas, burnt lemon, tartare sauce</i>	20
Catch of the Day <i>see today's special</i>	25
Halibut <i>sprouting broccoli, lemon and chervil hollandaise</i>	26
8oz Lygon Arms Burger <i>Monterey Jack, BBQ sauce, slaw, pickle, fries</i>	19
Honey Glazed Old Spot Pork Belly <i>carrots and greens</i>	22
Lamb Cannon <i>peas, charred baby gem, black olives, feta</i>	25
Aged Grass-Fed Beef Ribeye <i>spiced pickled slaw, confit garlic, fries</i>	29
Lygon Arms Beef Wellington for 2 🍴 <i>tomato, mushrooms, confit garlic</i>	69

SIDES

Fries	4
Hasselback potato <i>chive sour cream</i>	4
Maple glazed carrots	4
Steamed spinach	4
Mark's sourdough, <i>tomato chutney, local butter</i>	4
Vegetable house salad, <i>olive oil, balsamic</i>	4

INVISIBLE CHIPS 3

0% FAT 100% CHARITY

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.

COTSWOLDS PLANTS & GRAINS

ALL 100% PLANT-BASED DISHES FROM LOCAL FARMERS

Beetroot Salad <i>radish, grapefruit, vegan feta, watercress, pistachio</i>	8/12
Charred Sweetcorn Salad <i>tomato, avocado, quinoa, lemon, chilli</i>	8/12
BBQ Cauliflower Salad <i>sweet potato, red pepper, bulgur wheat</i>	8/12
Pea, Spring Onion and Spinach Burger <i>guacamole, pretzel bun, sweet potato fries</i>	19

ADDITIONS

BBQ Pulled Jackfruit <i>spiced pickled slaw (ve)</i>	8
Marinated Burrata <i>rocket and basil oil (v)</i>	9
Chilli and Coriander Tiger Prawns <i>confit garlic butter</i>	8
Scottish Salmon <i>samphire</i>	10
Grilled Chicken Paillard 🍴 <i>rocket and parmesan</i>	8
Aged Grass-Fed Beef Medallion <i>mushrooms and onions</i>	9

PUDDINGS

Sticky Date and Toffee Pudding 🍴 <i>butterscotch sauce, vanilla ice cream</i>	8
Lemon and Elderflower Custard Tart <i>Gin and tonic sorbet</i>	7
Plant-Based Sundae <i>salted caramel brownie, vanilla ice, raspberry gel (ve)</i>	7
Evesham Strawberries <i>cream and meringue</i>	7
Honeycomb Parfait 🍴 <i>bitter chocolate mousse, biscotti</i>	8
Ice Cream and Sorbet <i>waffle crisp</i>	7
Three Counties Cheese <i>rye crackers, smoked chilli jelly</i>	9

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.