

SMALL PLATES & BOWLS

Red Pepper and Tomato Hummus <i>basil oil, flatbread (ve)</i>	7
Crispy Squid <i>chipotle mayonnaise, lime</i>	9
Smoked Ham Hock and Rabbit Terrine <i>gooseberry jam, sourdough</i>	10

SOURDOUGH ADD MUG OF SOUP 3

All served with chilli and sour cream quinoa crisps

Roast Pepper, Vine Tomato, <i>plant-based mozzarella, basil pesto (v)</i>	10
Coln Valley Oak Smoked Salmon <i>chive cream cheese, watercress</i>	12
Cotswold Chicken <i>bacon, avocado, baby gem lettuce</i>	12

FISH & MEAT

Local Ale Battered Cod and Chips <i>crushed peas, burnt lemon, tartare sauce</i>	20
Scottish Salmon <i>sprouting broccoli, samphire, lemon oil</i>	16
8oz Lygon Arms Burger <i>Monterey Jack, BBQ sauce, slaw, pickle, fries</i>	19
Pulled Cotswolds Lamb Shoulder <i>flatbread, mint yoghurt</i>	18
Lygon Arms Beef Wellington for 2 🍴 <i>tomato, mushrooms, confit garlic</i>	69

SIDES

Fries	4
Hasselback potato <i>chive sour cream</i>	4
Steamed spinach	4
Mark's sourdough, <i>tomato chutney, local butter</i>	4
Market 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, wheat bulgur</i>	8/12
Pea, Spring Onion and Spinach Burger <i>guacamole, pretzel bun, sweet potato fries</i>	19
Plant-based Hot Dog <i>kimchi, spicy ketchup, soft roll</i>	12

ADDITIONS

BBQ Pulled Jackfruit <i>spiced pickled slaw (ve)</i>	8
Marinated Burrata <i>rocket and basil oil (v)</i>	9
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
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

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.