

# **B A R M E N U**



# BAR & LOUNGE MENU

Served 12pm - 6pm

## SMALL PLATES AND NIBBLES

Nocellara Marinated Olives <i>[v]</i> (SD)	6
Cotswold Breadboard <i>[v]</i> <i>West's bakery granary cob, Netherend Farm butter, spanish extra virgin olive oil</i> (G, M, N)	8
Smoked Almonds <i>[v]</i> (N)	6
Salt & Pepper Squid <i>Aioli, red pepper jam</i> (E, G, M, Mo, Mu)	14
The Lygon Sausage Rolls <i>Mustard, relish, pickles</i> (E, G, M, Mu, SD)	10

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## HOT & COLD DISHES

Mature Cheddar Cheese on Sourdough Baguette <i>[v]</i> <i>Tomato chutney, caramelised red onion, sea-salted crisps</i> (E, G, M, Mu, SD)	15
Cornish Fish Finger Sanger <i>Brioche roll, crispy capers, dill ketchup, lemon mayonnaise, sea-salted crisps</i> (E, F, G, M, Mu, SD)	16
Prawn Cocktail Brioche Roll <i>Marie Rose, Baby Gem lettuce, dill, gherkins, sea-salted crisps</i> (C, E, F, M, Mu, SD)	18
Onglet Steak Sanger <i>Brioche bun, caramelised onion, rocket, Parmesan, sweet mustard ketchup, sea-salted crisps</i> (E, G, M, Mu, S, SD)	18
Lygon Arms Beef Burger <i>Crispy onion ring, Monterey Jack cheese, streaky bacon, tomato chutney, chunky chips</i> (E, G, M, Mu, SD)	23
Fish & Chips <i>Musly peas, tartare, lemon, Hampshire watercress</i> (F, G, M, SD)	23
Jersey Royal Salad <i>English asparagus &amp; buttermilk dressing</i> (M, Mu, SD)	12/18
Chicken Caesar Salad <i>Baby Gem lettuce, chargrilled chicken, anchovy dressing, croutons</i> (E, F, G, M, Mu, SD)	16/24

ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

For dietary requirements and food allergies, please ask a member of our team for assistance.

All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.

*[v]* Vegetarian

## BAR & LOUNGE MENU

Served 12pm - 9pm

### PUDDINGS

Black Forest <i>Belgian chocolate, Griottine cherries, Kirsch, cherry ripple ice cream</i> (E, G, M, N)	12
Lemon & Lime Posset <i>Orange crisp, shortbread</i> (E, G, M, N)	12
White Chocolate, Whisky Bread & Butter Pudding <i>Honeycomb, whisky anglaise, vanilla ice cream</i> (E, G, M, SD)	12
Banana Split Knickerbocker Glory (E, G, M, N)	12
Raspberry Charlotte Russe (E, G, M)	12
English Rhubarb Roulade <i>Almonds, meringue &amp; pouring sauce</i> (E, M, N)	12
Local Cheese <i>Rye crackers, chutneys, jelly</i> (Ce, G, M, Mu, N, SD)	16



ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Sc] SESAME SEEDS.

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**CHAMPAGNE AND SPARKLING****125ML BOTTLE**

0001	NV France, Laurent-Perrier “La Cuvée”	<b>15</b>	<b>85</b>
0002	NV France, Laurent-Perrier ‘Rosé’	<b>21</b>	<b>120</b>
1008	NV Italy, Brina Prosecco Extra Dry	<b>9</b>	<b>45</b>
3023	MV England, Nyetimber ‘Classic Cuvée’	<b>15</b>	<b>85</b>
3025	MV England, Nyetimber Rosé	--	<b>95</b>
0008	NV France, Dumenil 1 <sup>er</sup> Cru ‘Grande Reserve’	--	<b>95</b>
0004	France, Laurent-Perrier Vintage	--	<b>125</b>
0003	NV France, Laurent-Perrier Blanc de Blancs	--	<b>135</b>
0006	NV France, Laurent-Perrier Grand Siecle	--	<b>240</b>
0056	France, Louis Roederer, Cristal	--	<b>585</b>
0085	NV France, Billecart-Salmon Rosé	--	<b>190</b>



Laurent-Perrier is celebrated for its style and the consistency of its quality. Blending is the art of champagne, and it is this that creates the characteristic Laurent-Perrier elegance and finesse.

<b>WHITE WINE BY THE GLASS</b>		<b>125ML</b>	<b>175ML</b>	<b>250ML</b>	<b>BOTTLE</b>
2912	Spain, Tierra de Castilla Vega Badenes Verdejo	<b>6</b>	<b>8</b>	<b>10</b>	<b>27</b>
9113	Italy, Veneto Arietta Pinot Grigio	<b>7</b>	<b>9</b>	<b>12</b>	<b>30</b>
7255	New Zealand, Marlborough Bishop's Leap Sauvignon Blanc	<b>9</b>	<b>13</b>	<b>19</b>	<b>45</b>
2117	Spain, Galicia Terra de Asorei Albarino	<b>10</b>	<b>14</b>	<b>19</b>	<b>48</b>
0166	France, Burgundy Christophe Camu, Chablis	<b>12</b>	<b>17</b>	<b>22</b>	<b>62</b>
3105	England, Gloucestershire Three Choirs 'Cellar Door' Bacchus	<b>14</b>	<b>20</b>	<b>24</b>	<b>69</b>

<b>ROSÉ WINE BY THE GLASS</b>		<b>125ML</b>	<b>175ML</b>	<b>250ML</b>	<b>BOTTLE</b>
0430	France, James Martin Syrah Rosé	<b>10</b>	<b>14</b>	<b>18</b>	<b>51</b>
0420	France, Mirabeau Pure, Côtes de Provence	<b>12</b>	<b>17</b>	<b>22</b>	<b>62</b>

<b>RED WINE BY THE GLASS</b>		<b>125ML</b>	<b>175ML</b>	<b>250ML</b>	<b>BOTTLE</b>
2950	Spain, Carinena Dominio de Laidi Tinto Sobre Lias Garnacha Blend	<b>6</b>	<b>9</b>	<b>12</b>	<b>30</b>
4951	Chile, Central Valley Tierra Antica Cabernet Sauvignon	<b>7</b>	<b>9</b>	<b>13</b>	<b>33</b>
0751	France, Côtes du Rhone Les Vignes du Prince Vieilles Vignes (vegan)	<b>8</b>	<b>11</b>	<b>15</b>	<b>40</b>
4517	Argentina, Mendoza Domaine Bousquet Malbec 'Reserve' (organic)	<b>10</b>	<b>13</b>	<b>18</b>	<b>50</b>
0513	France, Haut Medoc Château du Moulin Rouge Cru Bourgeois	<b>11</b>	<b>15</b>	<b>21</b>	<b>55</b>
3505	England, Gloucestershire Three Choirs Ravens Hill	<b>11</b>	<b>15</b>	<b>19</b>	<b>56</b>

<b>SWEET WINE</b>			<b>75ML</b>	<b>BOTTLE</b>
3805	Hungary, Oremus Tokaji Noble Late Harvest Furmint (500ml)		<b>15</b>	<b>85</b>

**WHITE WINE****BOTTLE**

0394	France, Cotes de Gascogne Grandiose Sauvignon Blanc	<b>29</b>
9117	Italy, Sicilia La Mura Grillo (organic)	<b>30</b>
6132	South Africa, Stellenbosch Indaba Chenin Blanc	<b>35</b>
0306	France, Languedoc-Roussillon Belardent Picpoul de Pinet	<b>37</b>
7216	New Zealand, Waipara Mount Brown Pinot Gris	<b>42</b>
0315	France, Loire Ch. Carreé Muscadet Sèvre-et-Maine Sur Lie 'Château de Chasseloir'	<b>44</b>
2160	Spain, Rioja Alavesa Valserrano 'Bodega de la Marquesa Blanco Barrica'	<b>48</b>
1175	Italy, Piemonte Fossili 'Gavi di Gavi' Cortese	<b>52</b>
0925	France, James Martin Chardonnay	<b>57</b>
0342	France, Loire Domaine Millet Roger Sancerre	<b>68</b>
6147	South Africa, Elgin Lismore Estate Viognier 'The Age of Grace'	<b>79</b>
0182	France, Domaine Roy Chablis, Premier Cru	<b>98</b>

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**ROSÉ WINE****BOTTLE**

1404	Italy, Puglia Tormaresca 'Calafuria' Rosé	<b>55</b>
0940	France, Mirabeau, Côtes de Provence (Magnum)	<b>115</b>

**RED WINE****BOTTLE**

1673	Italy, Sicilia La Mura Nero d'Avola (organic)	<b>32</b>
9651	South Africa, Swartland 'Founders' Pinotage	<b>35</b>
2565	Spain, Rioja Sierra Cantabria 'Seleccion'	<b>39</b>
6507	South Africa, Stellenbosch Glenelly Estate 'Glass Collection' Merlot	<b>48</b>
0692	France, Burgundy Domaine du Bicheron Bourgogne Pinot Noir	<b>49</b>
2650	Portugal, Peninsula de Setubal Santo Isidro de Pegoes Touriga Nacional	<b>50</b>
1579	Italy, Tuscany Castelli Del Gravepesa 'Chianti Classico'	<b>60</b>
0700	France, Burgundy Olivier Ravier Fleurie	<b>60</b>
5534	USA, California Napa Valley Raymond Vineyards 'R Collection' Cabernet Sauvignon	<b>64</b>
0976	France, James Martin Syrah	<b>67</b>
7609	New Zealand, Marlborough Little Beauty Pinot Noir	<b>84</b>
0614	France, Bordeaux Château Les Hauts Conseillant Lalande Pomerol	<b>94</b>
0772	France, Cote Du Rhone Roger Perrin 'Les Galets de la Berthaudes' Châteauneuf-du-Pape	<b>95</b>
1519	Italy, Piedmont Pelassa Barolo	<b>105</b>
5510	USA, California Napa Valley Frog's Leap Zinfandel 2019	<b>105</b>
0597	France, Bordeaux Château Boutisse Grand Cru Saint-Emilion 2018	<b>106</b>
2514	Spain, Rioja Miguel Merino 'Reserva' 2016	<b>110</b>
0650	France, Burgundy Domaine Joseph Voillot Volnay 'Vielles Vignes' 2016	<b>147</b>
0627	France, Burgundy Domaine Drouhin-Laroze Gevrey Chambertin 2018	<b>155</b>
0517	France, Bordeaux Château Cantemerle 5 <sup>ème</sup> Cru Classe Haut Medoc 2016	<b>150</b>
0571	France, Bordeaux, Chateau D'Angludet Cru Bourgeois Margaux 2014	<b>169</b>
5512	USA, California Napa Valley Robert Sinskey Vineyard Pinot Noir 2016	<b>205</b>

## THE “CELLAR SELECTION”

### WHITE WINE

### BOTTLE

0373	France, Rhone Remi Niero “Les Ravines” Condrieu 2019	145
0239	France, Burgundy Domaine Michelot AC “Les Charmes” 1er Cru Meursault 2018	295

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### RED WINE

### BOTTLE

0647	France, Burgundy Pascal Clement ‘Les Argilliers Cellar’ Chambolle-Musigny 2017	185
0567	France, Bordeaux Chateau Leoville-Barton 2 <sup>ème</sup> Cru Classe Saint Julien 2017	250
0549	France, Bordeaux Château Talbot 4 <sup>ème</sup> Cru Classe Saint-Julien 2016	255
1716	Italy, Tuscany Marchese Antinori ‘Tignanello’ 2018	365
5557	USA, California Napa Valley Joseph Phelps ‘Insignia’ Cabernet Sauvignon 2019	675
1736	Italy, Marchesi Antinori Solaia 2016	985
1735	Italy, Marchesi Antinori Solaia 2015	1055



## HAWKSTONE BREWERY LAGER

<b>DRAUGHT LAGER</b>	<b>1/2 PINT</b>	<b>PINT</b>
Hawkstone Premium Lager	<b>3.65</b>	<b>7.25</b>

<b>BOTTLED LAGER</b>	<b>330ML</b>
Session 4%	<b>7</b>
Premium 5%	<b>7</b>
Pils 3.8%	<b>7</b>
IPA 5.2%	<b>7</b>

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<b>NORTH COTSWOLD BREWERY ALE</b>	<b>500ML</b>
Shagweaver 4.5%	<b>7.25</b>
Windrush 3.6%	<b>7.25</b>
Cotswold Best 4%	<b>7.25</b>
Hung Drawn 'n' Portered 5%	<b>7.25</b>

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<b>CIDER</b>	<b>500ML</b>
Hawkstone Cider 4.8%	<b>7</b>
Oldfield Medium Dry 4.8%	<b>7</b>
Oldfield Medium Sweet 4.8%	<b>7</b>

## LOW AND NO - COCKTAILS BY GLASS

Raspberry Fizz	11
<i>Raspberry purée, lemon &amp; lime juice, vanilla syrup, topped with lemonade</i>	
Peach & Vanilla No-Jito	11
<i>White peach, vanilla syrup, apple &amp; lime juice, topped with soda</i>	
Low-Groni	12
<i>Cotswolds Green, Campari, Martini Rosso Vermouth</i>	
No Sin and Tonic	12
<i>Cotswold Green No1, Double Dutch tonic, cardamom pods, grapefruit</i>	
Apple Smash	12
<i>Seedlip Garden 108, apple juice, lemon, honey</i>	

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## LYGON ARMS COCKTAILS BY GLASS

Taylor-Burton Affair	18
<i>Sipsmith gin infused with butterfly pea tea, lemon juice, gomme syrup, Parfait Amour liqueur</i>	
Rosemary Lemon Martini	18
<i>Rosemary-infused Ketel One vodka, lemon juice, Limoncello, gomme syrup</i>	
Bowmore Boulevardier	18
<i>Bowmore 15yo whisky, Martini Rosso Vermouth, Campari</i>	
Spicy Coriander Margarita	18
<i>Fresh lime, coriander &amp; chilli, shaken with tequila, finished with a Tajin rim</i>	
Bowmore Iced Tea	18
<i>Bowmore 15yo Grand Marnier, Southern Comfort, Captain Morgan Spiced Rum, Courvoisier VS, Gomme syrup, lemon, topped with Coca-Cola</i>	
Old English	18
<i>Havana 7yo, Gomme syrup, lime, shaken and topped with Nyetimber Classic Cuvée</i>	
Rhubarb & Vanilla Sour	18
<i>Rhubarb vodka, lemon juice, vanilla syrup shaken with one egg white (E)</i>	
Cotswolds Spritz	18
<i>St-Germain, vodka, rose syrup, Prosecco, topped with soda</i>	

**GIN 25ML**

Sipsmith Sloe Gin	<b>5</b>
Wood Bros Single Estate Gin	<b>6</b>
Hendricks	<b>6.5</b>
Chase GB	<b>6.5</b>
Bathtub	<b>6.5</b>
The Botanist	<b>6.5</b>
Sipsmith	<b>7</b>
Cotswolds	<b>7</b>
Piston Dry Original	<b>7.5</b>
Piston Strawberry and Hibiscus	<b>8</b>
Chase Elegant	<b>8</b>
Chase Pink Grapefruit	<b>8</b>
Chase Rhubarb & Bramley Apple	<b>8</b>
Chase Marmalade Gin	<b>8</b>
Monkey 47 Schwarzwald	<b>10</b>
Garden Swift Dry Gin	<b>10</b>

## **VODKA** 25ML

Wood Bros Single Estate Vodka	6
Edwards 1902 Rhubarb Vodka	6
Black Lion Vodka	6
Ketel One Citroen	6
Ketel One	6
Absolut Vanilla	6
Chase Vodka	7
Belvedere	7.5
Grey Goose	7.5

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## **RUM** 25ML

Havana Club 7yr	6
Bacardi	6
Captain Morgan Dark	6
Captain Morgan Spiced	6
Smith & Cross	7
Doorly's Gold 5yr	7.5
Mount Gay XO	10

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## **TEQUILA** 25ML

Ocho Blanco	6
Don Julio Gold	11
Patron Anejo	14

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## **COGNAC** 25ML

Courvoisier VS	6
Courvoisier VSOP	9
Courvoisier XO	22

**BOWMORE**<sup>®</sup>  
 — Est. 1779 —  
 ISLAY SINGLE MALT  
 SCOTCH WHISKY

Bowmore Whisky 12yo 25ml	7.5
Bowmore Whisky 15yo 25ml	14
Bowmore Whisky 18yo 25ml	22
Bowmore Whisky 22yo 25ml Aston Martin Masters Selection	67

**WHISKY/WHISKEY** 25ML

J. Walker Black Label	Speyside	6
Wild Turkey 101 Proof	US	6
Jamesons	Ireland	6
Black Bush	Ireland	6.5
Glenmorangie	Highlands	7
Glenfiddich	Speyside	7
Makers Mark	US	7
Bulleit Bourbon	US	7
Bulleit Rye	US	7
Glenlivet	Speyside	8
Laphroaig	Islay	8.5
Caol Ila 12yr	Islay	9
Glenkinchie	Lowlands	9
Ardbeg	Islay	9
Dalwhinnie	Highlands	9
Toki	Japan	9
Cotswolds Distillery Single Malt	England	9
Cotswolds Distillery Founders Choice	England	11
Oban	Highlands	19

## **LIQUEUR AND VERMOUTH**

Cotswolds Cream Liqueur (25ml)	<b>4.5</b>
Lillet Blanc (25ml)	<b>6</b>
Cointreau	<b>6</b>
Baileys (50ml)	<b>6</b>
Kahlua	<b>6</b>
Tia Maria	<b>6</b>
Drambuie	<b>6</b>
Disaronno	<b>6</b>
Frangelico	<b>6</b>
Grand Marnier	<b>6</b>
Fernet Branca	<b>6</b>
Southern Comfort	<b>6</b>
Pernod	<b>6</b>
Noilly Prat Dry (50ml)	<b>6</b>
Martini Extra dry (50ml)	<b>6</b>
Martini Bianco (50ml)	<b>6</b>
Martini Rosso (50ml)	<b>6</b>
Luxardo Maraschino (50ml)	<b>6</b>
Taylor's LBV Port (50ml)	<b>6</b>
Antica Formula Carpano Vermouth (50ml)	<b>11</b>

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## **S H E R R Y**

Tio Pepe (50ml)	<b>5</b>
Harvey's Bristol Cream (50ml)	<b>5</b>
Croft Original (50ml)	<b>5</b>
Amontillado (50ml)	<b>5</b>

## **S O F T**

Double Dutch Indian Tonic Water	3.75
Double Dutch Skinny Tonic Water	3.75
Double Dutch Cucumber and Watermelon Tonic Water	3.75
Double Dutch Pomegranate and Basil Tonic Water	3.75
Double Dutch Cranberry And Ginger Tonic Water	3.75
Double Dutch Elderflower Tonic	3.75
Double Dutch Ginger Ale	3.75
Double Dutch Ginger Beer	3.75
Double Dutch Soda Water	3.75
Double Dutch Lemonade	3.75
Appletiser	4
Coke	4
Diet Coke	4

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## **L O W   A N D   N O   25ML**

Seedlip 108	6.5
Cotswold Green	5
Becks Blue 330ml	5

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## **J U I C E**

Apple	4.5
Orange	4.5
Tomato	4.5
Pineapple	4.5

## MOZZO COFFEE

Americano	4.75
Cappuccino	4.75
Latte	4.75
Flat White	4.75
Espresso	4/5.5

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## TEA

Classic	4.75
Earl Grey	4.75
Green	4.75
Lemon Verbena	4.75
Peppermint	4.75
Chamomile	4.75
Red Berry	4.75

If you require allergen information, please ask a member of our hospitality team who will be delighted to assist you. For health and safety purposes, we cannot guarantee that any food products do not contain traces of nuts as they are not prepared in a nut-free environment. Feel free to talk to our team members to discuss your requirements.

### WEIGHTS AND MEASURES ACT, 1985

Most of our spirit measures are single (25ml). It is not possible to guarantee continuity of all vintages and shippers in this wine list and in some cases a suitable alternative may be served. All wines from the European Community countries in this list, unless shown under the heading table, are quality wines from specified regions. It is against the law to sell or supply alcohol to, or on behalf of, a person under the age of 18 years. All prices include VAT and a discretionary 12.5% service charge will be added to your bill.