



**LYGON**

BAR & GRILL

**SELECTED COCKTAILS**

Smoked Bloody Mary <i>Vodka, home-made Virgin Mary mix, pickle, celery</i>	£9	Barrel aged Singapore Sling <i>Aged Sling, pineapple juice, Angostura bitter</i>	£10
Spicy Vanilla Sidecar <i>Cognac, triple sec, fresh lemon juice, spicy vanilla sugar</i>	£10	Pear and Vanilla Mojito <i>Pear liqueur, fresh apple juice, Baccardi Blanco</i>	£9
Absinthe Negroni <i>Cotswold gin campari and martini rosso</i>	£11	Lychee and Rose Champagne Bellini	£14

**STARTERS**

Potted rabbit and ham hock <i>Offenham rhubarb pickle, sourdough</i>	£9	The Lygon Arms twice baked cheese soufflé <i>garden salad</i>	£10
Grilled Atlantic octopus <i>fennel and radish</i>	£11	English garden pea soup (v) <i>warm bread</i>	£7
Coln Valley smoked salmon <i>mustard sauce, toasted sourdough</i>	£11	Scottish beef tartare <i>egg yolk, ciabatta crisp</i>	£12 / £19

**SALADS**

Quinoa, roasted beetroot, Offenham rhubarb and chard (v)	£9 / £15
Chopped chicken and avocado	£11 / £16
Jersey royal's, asparagus, watercress, quail eggs, parsley dressing (v)	£11 / £16

**MAIN COURSES**

Cotswold ale battered cod and chips <i>peas, tartare sauce, lemon</i>	£16	Wood pigeon <i>bacon, cauliflower and Bury black pudding</i>	£19
Gower salt marsh lamb shoulder <i>spring onions, radish and garlic leaves</i>	£21	Bubble and squeak (v) <i>poached hen egg, Hollandaise</i>	£15
Pan fried Scottish salmon <i>Evesham asparagus, caper and parsley cream</i>	£22	Buckland tomato, courgette and basil risotto <i>Worcester white cheddar</i>	£15
		Baked halibut <i>red pepper, ginger and sorrel</i>	£29

**RECOMMENDATIONS**

<b>White</b>		<b>Red</b>	
Vouvray Sec 2011 Clos Naudin Domaine du Clos Naudin	£66	Esprit de Chevalier 2013 Pessac-Léognan Domaine de Chevalier	£79
Chenin Blanc 2011 Rijk's Réserve Tulbagh	£75	Château Tronquoy-Lalande 2009 St Estèphe	£95
Chassagne-Montrachet 1er Cru Clos St Jean 2012 Dom. P. Pilot	£139	Duluc de Branaire-Ducru 2009 St Julien	£99
		Grenache 2013 Gramercy Cellars	£128

**FROM THE GRILL**

227g/8oz Waghorne's 30 days dry aged Rump steak	£22	Lygon beef steak burger <i>bacon, pickle, beef tomato, cheddar cheese</i>	£16
285g/10oz Waghorne's 30 days dry aged Ribeye steak	£29	Wiltshire Rose veal cutlet	£26
550g/19oz Dry aged Chateaubriand for 2 <i>Buckland grilled tomatoes, mushrooms</i>	£59	Gower salt marsh lamb cutlets	£24
		Grilled Caldecott free range chicken	£16

**SIDES**

Skin on fries	£4	Cauliflower cheese	£4
New potatoes	£4	Spinach - steamed, buttered or creamed	£4
Purple sprouting broccoli and almonds	£4	Glazed honey carrots	£4
Rocket and parmesan salad	£4	Spring greens	£4

*We are proud to source all of our vegetables from The Vale of Evesham*

**DESSERTS**

Tiramisu	£7
Seasonal fruit crumble, clotted cream ice cream	£7
Sticky date and toffee pudding, vanilla crème fraiche	£7
Bakewell tart, strawberry ripple ice cream	£7
Valhrona chocolate mousse and passion fruit	£8
Selection of sorbet and ice cream	£7
Cheese of the British Isles, fruit jelly, sourdough crackers	£10