



**LYGON**

BAR & GRILL

**SELECTED COCKTAILS**

Smoked Bloody Mary <i>Vodka, home-made Virgin Mary mix, pickle, celery</i>	£10	Barrel aged Singapore Sling <i>Aged Sling, pineapple juice, Angostura bitter</i>	£12
Lemon and Basil Martini <i>Vodka, lemon, basil, black pepper</i>	£10	Sloe-jito <i>Sloe gin, Lime, mint, sugar</i>	£12
Lygon drunken monkey <i>Monkey 47 gin, Pedrino tonic, grapefruit</i>	£12	Pineapple Spice <i>Spiced rum, pineapple, lime, cinnamon, angostura</i>	£12
Pistachio & walnut Caipirinha <i>Cachaca, lime, pistachio syrup, walnut bitters</i>	£12	Lychee and Rose Champagne Bellini <i>Lychee, Rose, Champagne</i>	£15

**RECOMMENDATIONS**

White		Red	
Vouvray Sec 2014 Clos Naudin Domaine du Clos Naudin	£66	Esprit de Chevalier 2013 Pessac-Léognan Domaine de Chevalier	£79
Muscadet de Sevre et Maine 2015 Symbiose M. Delhommeau	£36	Duluc de Branaire-Ducru 2011 St Julien	£99
Riesling 2015 Trocken Neroberg Kloster Eberbach	£50	Grenache 2013 Gramercy Cellars	£128

**LIGHT BITES**

Smoked almonds, truffle nuts or Nocellara olives	all £5
Scotch egg, Tewkesbury mustard	£8
Seared tuna, black olives	£7
Beef carpaccio, toasted sourdough	£8
Hummus, crispy ciabatta	£7

**STARTERS**

Chadbury market vegetable soup (v) <i>warm bread</i>	£9	Oak smoked salmon <i>horseradish sauce, sourdough toast</i>	£12
The Lygon Arms twice baked cheese soufflé (v) <i>garden salad</i>	£11	Scottish beef tartare <i>egg yolk, ciabatta crisp</i>	£12 / £19
Grilled Atlantic octopus <i>fennel salad, citrus dressing</i>	£11		

**SALADS**

Chopped chicken and avocado	£11 / £16
Buratta, sweet potatoes, chicory and walnuts (v)	£11 / £16
Blacksticks blue cheese, spiced squash, rocket and hazelnuts (v)	£10 / £15

**MAIN COURSES**

North Cotswolds Ale battered cod and chips <i>peas, tartare sauce, lemon</i>	£20	Pie or pudding <i>rosemary mash - please ask your server for today's filling</i>	£18
Monkfish <i>fine beans, bacon, walnut pesto</i>	£25	Bubble and squeak (v) <i>poached hen egg, Hollandaise</i>	£18
Butcher's special <i>Please ask your server for today's special</i>	£27	Heritage cauliflower (v) <i>Bath blue cheese, smoked almonds</i>	£17

**FROM THE GRILL**

Lygon beef steak burger <i>smoked bacon, chilli and cheddar cheese</i>	£19	550g / 20oz Waghorne's dry aged beef Wellington for 2 people	£69
198g / 7oz Waghorne's 30 days dry aged beef sirloin	£27	Cotswolds lamb cutlets	£26
285g / 10oz Waghorne's 30 days dry aged Ribeye steak	£29	Grilled Caldecott free range chicken	£18
		Dover sole <i>parsley and lemon</i>	£40

**SAUCES**

Peppercorn £3	Red wine £3	Béarnaise £3
---------------	-------------	--------------

**SIDES**

Skin on fries	£4	Rocket and parmesan salad	£4
Sweet potato fries	£5	Steamed spinach	£4
Cauliflower cheese	£5	Glazed carrots	£4
Sprouts, bacon and chestnuts	£5	Olive oil and rosemary mash	£4

*(We are proud to source our vegetables from The Vale of Evesham where possible)*

**DESSERTS**

Tiramisu	£7
Seasonal fruit crumble, clotted cream ice cream	£8
Sticky date and toffee pudding, vanilla crème fraiche	£7
Treacle tart, milk ice cream	£8
Vanilla cream, poached rhubarb, brown sugar meringue	£7
Selection of sorbet and ice cream	£7
Cheese of the British Isles, sourdough crackers	£11