



LYGON

BAR & GRILL

SELECTED COCKTAILS

Elderflower Mojito <i>Chase Elderflower Liqueur, Rum, Lime, Mint</i>	£12	Cotswold's Fashioned <i>Cotswold's single malt, bitters, orange, sugar</i>	£15
Barrel aged Singapore Sling <i>Pineapple, Sipsmiths Gin, ratafia, Cointreau, Grenadine</i>	£12	Going Sloe <i>Chase Sloe & Mulberry Gin, Campari, Ginger</i>	£12
Lemon and Basil Martini <i>Ketel One Vodka, lemon, basil, black pepper</i>	£11	Pineapple Spice <i>Spiced Rum, pineapple, lime, cinnamon, angostura</i>	£12

LIGHT BITES

Designed to enjoy whilst browsing the menu

Nocellara olives	£5
Scotch egg, mustard mayonnaise	£7
Hummus, crispy ciabatta	£6

STARTERS

Chadbury market vegetable soup (v) <i>warm bread</i>	£9	Rabbit and ham hock <i>Breforton rhubarb, sourdough</i>	£10
The Lygon Arms twice baked cheese soufflé (v) <i>garden salad</i>	£12	Coln Valley oak smoked salmon <i>Tewkesbury mustard, sourdough toast</i>	£12

SALADS

Chopped chicken, egg and avocado	£11 / £16
Lobster and crayfish, Offenham spring onions, peppers, coriander and chilli	£13 / £19
Birlingham asparagus, quails eggs, baby spinach and watercress (v)	£11 / £16
Raw Chadbury market vegetable salad, goat curd, truffle honey (v)	£10 / £15
Seared tuna, fine beans, black olives and cherry tomatoes	£12 / £17

MAIN COURSES

Windrush Ale battered cod and chips <i>peas, tartare sauce, lemon</i>	£20	Herb crust lamb cannon <i>wild garlic leaves, radish and spinach</i>	£25
Brill <i>Birlingham asparagus, sorrel and parsley Hollandaise</i>	£29	Birlingham asparagus <i>potato rosti, poached egg, Hollandaise (v)</i>	£18
Butcher's special <i>Please ask your server for today's special</i>	£27	Heritage cauliflower <i>Bath blue cheese, smoked almonds (v)</i>	£17

RECOMMENDATIONS

White		Red	
Pinot Gris, Isabel Estate	£42	Carignan, Terres Falmet	£33
Chardonnay Foxglove Central Coast	£57	Valpolicella Marion Borgomarcellise	£50
Pouilly Fuissé Belmnites Domaine G. Morat	£66	Grenache Gramercy Cellars	£128

FROM THE GRILL

8oz Waghorne's steak burger <i>smoked bacon, chilli and cheddar cheese</i>	£19	550g / 20oz Waghorne's 30 days dry aged beef Wellington for 2 people	£69
198g / 7oz Waghorne's 30 days dry aged beef sirloin	£27	Gower salt marsh lamb cutlets	£26
285g / 10oz Waghorne's 30 days dry aged Ribeye steak	£29	Grilled Cotswold's white free range chicken	£18
		Dover sole <i>parsley and lemon</i>	£40

SAUCES

Peppercorn £2	Red wine £2	Béarnaise £2
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SIDES

Skin on chips	£4	Watercress, radish and Old Worcester cheese salad	£5
Birlingham asparagus and peas	£5	Steamed spinach	£4
Badsey Cauliflower cheese	£5	Hampton Farm shop spring greens	£4
Mrs Bluck's purple sprouting broccoli and almonds	£4	Sautéed new potatoes	£4

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

DESSERTS

Valhrona bitter chocolate, passion fruit sorbet	£8
Seasonal fruit crumble, clotted cream ice cream	£8
Iced honeycombe parfait	£8
Sticky date and toffee pudding, vanilla crème fraîche	£8
Tiramisu	£7
Selection of sorbet and ice cream	£7
Cheese of the British Isles, sourdough crackers	£11