

LYGON

BAR & GRILL

WINE BY THE GLASS

CHAMPAGNE	125ml	
France - Veuve Clicquot	15	
France - Veuve Clicquot Rosé	19	
SPARKLING		
Italy - Astoria Prosecco	8	
WHITE	125ml	175ml
Spain - Vega Badenes Verdejo	4	6
Spain - Terra de Asorei Albariño	6	8
New Zealand - Fault Line Sauvignon Blanc (ve)	7	10
Italy - La Mura Grillo (organic)	5	7
Italy - Gioacchino Sini Vermentino Terra e Mare	8	12
France - Domaine d'Elise Chablis	10	15
<i>500ml Carafes available</i>		
ROSÉ		
France - Dom Deux Moulin Cabernet d'Anjou	6	8
France - Saint Sidoine Grenache	7	10
RED		
Spain - Bod. Aragonesas Garnacha Crucillon	5	7
France - Cellier des Princes Les Vignes du Prince (ve)	6	8
France - Ch. Croix Chantecaille Saint-Emilion Grand Cru	12	18
Chile - Tierra Antica Cabernet Sauvignon (ve)	4	6
Argentina - Gouguenheim Malbec	8	12
Italy - Gioacchino Sini Terra e Mare Rosso	8	12
SWEET	75ml	
France - Lions Suduiraut Sauternes	12	
Hungary - Henye Tokaji Aszu 5 Puttonyos	12	

LARDER BITES

Tomato and basil hummus <i>crudités and crusty bread (ve)</i>	5	Crispy squid and lemon <i>chipotle sauce</i>	8
Gloucester Old Spot pork and apple sausage roll <i>mustard mayonnaise</i>	6	Baked Somerset Camembert (to share) <i>rosemary and garlic crostini (v)</i>	12

SMALL PLATES

Puy lentil Scotch egg <i>coconut and lime yoghurt (v)</i>	10	Scorched mackerel <i>homemade horseradish sauce, watercress</i>	9
Twice baked Emental cheese soufflé (v)	11	Rabbit and ham hock <i>rhubarb chutney and multigrain bread</i>	10

COTSWOLDS FARMS AND MARKETS

Cotswold chopped chicken <i>egg and avocado</i>	11/16
Tuna Sashimi <i>olives, fine beans and quails eggs</i>	14/20
BBQ roasted cauliflower <i>chickpea, bulgur wheat, red onions (ve)</i>	10/14
Summer peach <i>spinach, broad beans, peas, granola and mint pesto (ve)</i>	10/14
Grilled Heritage cauliflower <i>Rosary goat cheese, smoked almonds (v)</i>	18
Lentil, spinach and sweet potato burger <i>fries, smoked tomato sauce (ve)</i>	17

FISHMONGER

Windrush ale battered cod <i>chips, crushed peas, tartare sauce, lemon</i>	20
Scottish Salmon <i>Heritage potatoes, pine nuts and sorrel pesto</i>	23
Catch of the day <i>please ask for today's special</i>	25

PUDDINGS

Summer fruit Eton mess	8
Iced honeycomb parfait	8
Sticky toffee pudding <i>butterscotch sauce, vanilla ice cream</i>	8

BUTCHER SHOP

Chicken paillard <i>rocket and Parmesan salad</i>	18
10oz Sirloin on the bone <i>fries, pickled summer vegetables</i>	27
10oz Ribeye <i>fries, pickled summer vegetables</i>	29
8oz Lygon burger <i>streaky bacon, chipotle, applewood, gherkin ketchup, fries</i>	19
Glazed sticky Old Spot pork belly <i>pickled summer vegetables, crispy potatoes</i>	20

SIDES

Skin on fries (ve)	4	Spring greens (ve)	4
Rocket and Parmesan salad (v)	4	New potatoes, lemon and parsley (v)	4
Heritage tomato salad (ve)	4		
Steamed spinach (ve)	4		

Milk chocolate and Amaretto tart <i>peanut butter ice cream</i>	8
Selection of sorbet and ice cream	7
Cheese from 3 local counties <i>sourdough crackers</i>	11


LYGON COCKTAILS

Mojito <i>Bacardi rum, lime, mint</i>	12
The Taylor Burton Affair <i>Chase Gin, violet liqueur, lemon, sugar</i>	12
Vodka Martini <i>Chase Original Potato Vodka, Noilly Prat</i>	12
Espresso Martini <i>Chase Original Potato Vodka, Khalua, espresso coffee</i>	12
Smoked Bloody Mary <i>Chase Oak Smoked Potato Vodka, lemon juice, Worcestershire sauce, Tabasco, tomato juice, celery</i>	12
Great British Negroni <i>Chase GB Gin, Campari, sweet Vermouth, orange peel</i>	12
Broadway Standard <i>Chase GB Gin, cucumber, mint, lime</i>	12
Cotswold's Old Fashioned <i>Cotswold's Single Malt Whisky, bitter, orange,</i>	12
Long Island tea <i>Bacardi rum, Chase GB Gin, Kettel One Vodka, Ocho Blanco Tequila, Triple Sec, sugar syrup, lemon juice, coca cola</i>	12
Rhubarb and Bramley <i>Apple Rickey</i>	12
Apple Rickey <i>Chase Rhubarb and Bramley Apple Gin, lime juice, sugar syrup, soda, apple slice</i>	12
Great British Bramble <i>Chase GB Gin, blackcurrant liqueur, lemon juice, sugar syrup, ginger</i>	12

NON-ALCOHOLIC COCKTAILS

Virgin Mary <i>homemade virgin mary mix, pickle, celery</i>	8
Virgin Mojito <i>fresh mint, lime juice, apple juice, lemonade</i>	8
Green Temple <i>elderflower cordial, lime juice, lemonade</i>	8

We are proud to source many of our ingredients locally along with seasonal accent balancing meat, fish and vegetables throughout the year.

Dishes featuring  are drawn from our sister properties within Iconic Luxury Hotels, showcasing some of their iconic dishes. (v) - vegetarian (ve) - vegan

Please inform a member of staff if you have any food allergies or intolerances, we will be happy to discuss suitable options with you. A discretionary 12.5% service charge will be added to your bill.