COURTYARD

Served 12:00pm - 6:00pm

NIBBLES

Nocellara Marinated Olives [v]	7
Smoked Almonds [v]	6
Cotswold Sourdough [v]	8
Mark's Bakery crunchy cobb, Netherend Farm butter	
Salt & Pepper Squid	14
Aioli, red pepper jam	

STARTERS & SALADS

Caesar Salad	16
Baby gem, anchovy, herb crouton	
Add grilled chicken	+7
John Ross Kilm Smoked Salmon	17/26
Asparagus, new potatoes & bagna càuda	
Aged Beef Tartare	22
Billy's farm egg yolk, Worcestershire sauce,	
cornichons, shallots, chive	
Spring Garden Green Salad [v][pb+]	12
Cherry tomato, quinoa, onion, pickled leaves	
Chestnnut Mushroom Parfait [v]	18
Port jelly, pickled Shimeji, grilled sourdough	
Thai Crab Risotto	18/28
Lemongrass, makrut lime, green chili	

SIDES

Chunky Chips [v][pb+]	6
Spring Green Vegatables [v]	6
Hand of Gras' [v]	10
Waldorf Salad [v][pb+]	6/9
Apple, celery, walnuts, grapes	
Parmesan Roquette Salad [v]	6

MAINS

Fish & Chips	23
Mushy peas, Hampshire watercress,	
tartare sauce, lemon	
Moules Mariniere	28
Crunchy cobb	
North Sea Halibut	33
Tenderstem broccoli, coconut, cashews, tellicherry sauce	
Pea Ravioli [v][pb+]	24
Pea purée, roquette, Parmesan, mint oil	
Harissa Spiced Aubergine [v][pb+]	22
Tabbouleh, feta	
Rump Steak Sanger	18
Brioche roll, caramelised onion, rocket, Parmesan,	
sweet mustard ketchup, sea-salted crisps	
Lygon Arms Beef Burger	23
Crispy onion ring, Monterey Jack cheese,	
streaky bacon, tomato chutney, aioli, chunky chips	

PUDDINGS

Strawberry Eton Knickerbocker Glory	12
Meringue, shortbread, vanilla ice cream, Chantilly, almonds	
Biscoff Cheesecake [pb]	12
Rhubard & Custard Sharing 'Choux'	16
Local Cheeses	18
Rye crackers, chutneys, jelly	

SCAN THE QR CODE FOR ALLERGEN KEY

[pb] Plant-based | *[pb+] Plant-based on request* | *[v] Vegetarian*

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

GRILL