

COURTYARD

Served 12:00pm - 6:00pm

NIBBLES

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

STARTERS & SALADS

Caesar Salad <i>Baby gem, anchovy, herb crouton</i>	16
Add grilled chicken	+7
Hot Smoked Chalk Stream Trout <i>Dill, buttermilk, kohlrabi, pickles</i>	17
Aged Beef Tartare <i>Billy's farm egg yolk, Worcestershire sauce, cornichons, shallot, chive</i>	22
Summer Garden Green Salad [v][pb] <i>Artichoke, cherry tomato, quinoa, orange dressing, garden leaves</i>	12/20
Burrata & Summer Tomato Salad [v] <i>Olive, pickled shallot & shiso</i>	18
Thai Crab Risotto <i>Lemongrass, makrut lime, green chilli</i>	18/28

SIDES

Chunky Chips [v][pb+]	6
Herb Buttered Garden Vegetables [v] <i>Tenderstem broccoli, English peas, broad beans</i>	6
Summer Tomatoes [v] <i>Basil & hazelnut pesto, pickled shallot</i>	6
Waldorf Salad [v][pb+] <i>Apple, celery, walnuts, blue cheese, grapes</i>	6/9
Roquette Salad <i>Pickled shallot, Parmesan</i>	6

MAINS

Fish & Chips <i>Mushy peas, Hampshire watercress, tartare sauce, lemon</i>	23
BBQ Glazed Beef Short Rib <i>Crisp onion ring, ranch dressed hispi cabbage, James's Fries</i>	35
North Sea Halibut <i>Tenderstem broccoli, coconut, cashews, tellicherry sauce</i>	33
Pea Ravioli [v][pb+] <i>Pea purée, roquette, Italian style hard cheese, mint oil</i>	24
Harissa Spiced Aubergine [v][pb+] <i>Tabbouleh, feta</i>	22
Rump Steak Sanger <i>Brioche roll, caramelised onion, rocket, Parmesan, sweet mustard ketchup, sea-salted crisps</i>	18
Lygon Arms Wagyu Beef Burger <i>Crispy onion ring, Monterey Jack cheese, streaky bacon, tomato chutney, aioli, chunky chips</i>	24

PUDDINGS

Knickerbocker Glory <i>Flavours of peach melba & limoncello</i>	12
Dark Chocolate Delice [pb] <i>Cherry, hazelnuts</i>	12
Bowl of English Strawberries <i>Vanilla syrup, Cornish clotted cream</i>	10
Sharing Hot Cinnamon Sugared Churros <i>Delche de leche, hot chocolate fudge sauce, vanilla Chantilly</i>	16
Local Cheeses <i>Crackers, chutneys, jelly</i>	18



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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

