



THE LYGON ARMS

Aperitif: “The Broadway Bowmore”

A M U S E - B O U C H E

Confit Rabbit Roulade

Bowmore 12-year-old Whisky and pear chutney, crostini, heritage carrot

(C, G, M, SD)

S T A R T E R

Cured Mackerel

celeriac remoulade, chicory, Hampshire watercress oil

(C, E, F, M, SD)

Paired with Bowmore 18-year-old Whisky

M A I N C O U R S E

Seared Loin of Venison

Jerusalem artichoke purée, roasted cauliflower, fennel seed sauce,

Bowmore 15-year-old Whisky syrup

(C, M, SD)

Paired with a glass of Chateau du Moulin Rouge Cru Bourgeois (Bordeaux)

D E S S E R T

Hazelnut and Bowmore 15-year-old Whisky Mille Feuille

stem ginger syrup

(E, G, M, N)

Paired with Bowmore 15-year-old Whisky

Tea and Coffee with Petit Fours

BOWMORE[®]
— EST. 1779 —
ISLAY SINGLE MALT
SCOTCH WHISKY

ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

For dietary requirements and food allergies, please ask a member of our team for assistance.
All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.