

SIGNATURE COCKTAILS

Taylor-Burton Affair **18**
Iconic Gin, butterfly pea tea, lemon, gomme syrup, Parfait Amour liqueur

Rosemary Lemon Martini **18**
Ketel One rosemary-infused vodka, lemon juice, Limoncello, gomme syrup

NIBBLES

Nocellara Marinated Olives *[v]* **6**

Dorset 'Real Cure' Black Truffle Salami **15**
Cornichons, pickled onions

Cotswold Breadboard *[v]* **8**
Mark's Bakery crunch cobb, Netherend Farm butter

Salt & Pepper Squid **14**
Aioli, red pepper jam

STARTERS

Thai Crab Risotto **18/28**
Lemongrass, makrut lime, green chilli

John Ross Smoked Salmon **17/26**
Asparagus, new potatoes & bagna càuda

Chestnut Mushroom Parfait *[v]* **18**
Port jelly, pickled Shimeji, grilled sourdough

Aged Beef Tartare **22**
Billy's farm egg yolk, Worcestershire sauce, cornichons, shallots, chive

Twice Baked Comté & Cheddar Soufflé *[v]* **14**
Sherry cream, almond

Spring Garden Green Salad *[v]* **12**
Cherry tomato, quinoa, onion, pickled leaves

GRILL

A JOURNEY WITH FOOD

"This is a living, breathing thing – we want to take the guest on a journey with food. The Lygon Arms has such an amazing history and I am thrilled to be part of this journey."



FROM THE GRILL

Grass-fed and outdoor-reared, nurtured with exceptional husbandry and care; 30-days dry-aged, proudly butchered by Aubrey Allen.

7 oz Fillet **45** | 8 oz Sirloin **41** | Sharing Chateaubriand **96**

Glazed with herb-infused beef tallow, malt-glazed Roscoff onion & James's chunky chips

Blythburgh Farm Pork Chop 34
All-butter mash, choucroute cabbage, apples & mustard sauce

West Country Lamb Rack 36
Rosti potato, tomato & cumin, spring cabbage, artichoke

SAUCES 4

Green Peppercorn | Chimichurri *[v]* | Beauvale Blue Cheese *[v]* | House Béarnaise *[v]*

MAINS

Faroe Island Salmon 33
Citrus gallate, samphire, Provençal tomato sauce

Porthilly Moules Marinière 28
Crunchy Cobb

Devon White Chicken 32
Morels, asparagus, sage & onion, wild garlic cream, all-butter mash

Slow Braised Ox Cheek 34
All-butter mash, vichy carrots, smoked bacon, peas & broad beans

Pea Ravioli *[v][pb+]* 24**
Pea purée, roquette, Parmesan, mint oil

Harissa Spiced Aubergine *[v][pb+]* 22**
Tabbouleh, feta

North Sea Halibut 33
Tenderstem broccoli, coconut, cashews, tellicherry sauce

SIDES

James' All-Butter Mash Potato *[v]* **6**

Chunky Chips *[v]**[pb+]* **6**

Waldorf Salad *[v]**[pb+]* **6/9**
Apple, celery, walnuts, grapes

Spring Green Vegetables *[v]* **6**

Parmesan Roquette Salad *[v]* **6**

Orange & Fennel Carrots *[v]* **6**
Maple glaze

Hand of Gras' *[v]* **10**

INVISIBLE CHIPS

0% fat 100% charity 3.5

Purchase a portion of invisible chips and you'll be helping to support people working in hospitality whose livelihoods are disappearing. To find out more about Hospitality Action and the superb Invisible Chips campaign speak to a member of the team today.

THANK YOU FOR YOUR SUPPORT



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

