

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

Smoked Almonds [v] 6

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

Salt & Pepper Squid 14
Aioli, red pepper jam

STARTERS & SALADS

Grilled Octopus 19
Haricot and borlotti beans salsa, Romesco dressing

Cornish Dressed Crab 22
Apple, celeriac & lemon, toasted rye bread

Ham Hock & Parsley 17
Bramley apple compote, pickles, wholegrain mustard,
toasted rye bread

Summer Green Salad [pb] 12/18
Artichokes, broad beans & peas,
Chardonnay vinaigrette

Burrata [v] 16
Isle of Wight tomatoes, basil pesto

House Gnocchi [v] 15/22
Mature cheddar soubise, tomato fondue,
black garlic, chive

G R I L L

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.”

James White

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 43 | 8 oz Sirloin 39 | 16 oz Chateaubriand 96

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

Buffalo Half-Roast Chicken 33
Herb salad, fries, charred lime

BBQ Jacob’s ladder 35
Onion rings, Ranch hispi cabbage, fries

SAUCES 4

Green Peppercorn | Diane | Beauvale Blue Cheese | Chimichurri

MAINS

Faroe Island Salmon 33
Ampersand beurre blanc, dill,
roe, pickled cucumber

Tikka Cauliflower [v+pb] 27
Jewelled couscous, crisp onions, pomegranate,
coriander, butter curry sauce

Creste Di Gallo Pasta Puttanesca [v] 24
Capers, chilli, basil, San Marzano

Cornish Cod 29
English garden peas, cured ham,
braised lettuces

Moules Frites 28
West Country mussels, white wine,
garlic, clotted cream, French fries

Blythburgh Farm Pork Chop 34
Cider Bramley apple compote, crisp sage,
all-butter mash, roasting juices

West Country Lamb 34
Raisin, caper, basil, broad bean

Dover Sole Meunière 59
Served on the bone
Lemon, watercress

SIDES

Heritage Tomato Salad [v] 7
Pickled shallot & basil

Chunky Chips [v+pb] 6

Wild Rocket Salad [v] 6/9
12-month-aged Parmesan, pickled shallots

Summer Brassicas [v] 6
Crispy garlic & chilli dressing

English Pea & Lettuce à la Française 7
Baby gem, pea, pancetta

Grilled Hispi Cabbage [v] 6
Ranch dressing

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

[v+pb] Plant-based on request | [v] Vegetarian | [gf] Gluten Free | [pb] Plant-based

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

GRILL

