

SIGNATURE
COCKTAILS

Taylor-Burton Affair <i>Gin, butterfly pea tea, lemon, gomme syrup, Parfait Amour liqueur</i>	18
Lord of the Lygon <i>Rosemary-infused Beluga vodka, lemon juice, Limoncello, gomme syrup</i>	18

NIBBLES

Nocellara Marinated Olives <i>[v]</i>	6
Fennel & Garlic Salami <i>Cornichons, pickled onions</i>	15
Sourdough <i>[v]</i> <i>Crunchy cobb, Netherend Farm butter</i>	8
Iberico Ham Croquettes <i>Sweet mustard ketchup, rocket, Parmesan</i>	14

STARTERS

James’s Classic Thai Crab Risotto <i>Lemongrass, makrut lime, green chilli</i>	18/28
Hot Smoked Chalk Stream Trout <i>Dulse & caper beurre blanc, pickled cucumber</i>	17
Game Terrine <i>Chutney, pickles and toasted brioche</i>	18
Aged Beef Tartare <i>Billy’s farm egg yolk, Worcestershire sauce, cornichons, shallot, chive, toasted sourdough</i>	22
Old Winchester Twice Baked Soufflé <i>[v]</i> <i>Sherry cream, Granny Smith apple</i>	18
Goat’s Curd & Beetroot <i>[v]</i> <i>Bitter leaves, soft herbs, hazelnut & red wine vinaigrette</i>	14

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.”

James Wake

FROM THE GRILL

Our beef is dry-aged, grass-fed and outdoor-reared, sourced from farms committed to exceptional animal welfare

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

Served with smoked house butter, crisp onion & James’s chunky chips

Sole Meunière 48 <i>Whole on the bone, lemon, brown butter, capers, parsley & buttered new potatoes</i>	West Country Rump of Lamb 36 <i>Gremolata crust, rösti potato, date & orange purée, buttered kale, red wine jus</i>
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SAUCES 4

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

MAINS

Roasted Loch Duart Salmon 33 <i>Fennel & shallot Tart Tatin, lemon & orange dressed bitter leaves</i>	Free Range Chicken Diane 32 <i>King oyster & maitake mushrooms, brandy, crème fraîche, James’s chunky chips</i>
North Sea Halibut 33 <i>Lentil tarka dhal, grilled tenderstem broccoli</i>	Wild Quarr Cross Venison Loin 32 <i>Smoked celeriac, braised red cabbage, pear, haunch pie</i>
Pumpkin Ravioli <i>[v][pb+]</i> 24 <i>Butternut purée, toasted seeds & crisp sage</i>	Red Wine Braised Beef Short Rib 35 <i>All-butter mash, Vichy carrot & pickled onion</i>
Harissa Spiced Aubergine <i>[v][pb+]</i> 22 <i>Jewelled tabbouleh, rose harissa, feta</i>	

SIDES

James’s All-Butter Mash Potato <i>[v]</i>	6
James’s Chunky Chips <i>[v][pb+]</i>	6
Waldorf Salad <i>[v][pb+]</i> <i>Apple, celery, walnuts, blue cheese, grapes</i>	6/9
Autumnal Garden Vegetables <i>[v]</i> <i>Tenderstem broccoli, kale, savoy cabbage, chilli garlic dressing</i>	6
Braised Red Cabbage <i>[v]</i> <i>Redcurrant & Port</i>	6
Radicchio & Pear Salad <i>[pb]</i> <i>Balsamic dressing, toasted pine nuts</i>	6

PUDDINGS

Rum Baba <i>Mascarpone, caramelised figs</i>	12
Knickerbocker Glory <i>Flavours of rum & raisin</i>	12
Yuzu Lemon Posset <i>Blackberry sorbet</i>	12
Cherry & Apple Delice <i>[v][pb+]</i> <i>Cherry, hazelnuts, vegan vanilla ice cream</i>	12
Sharing Apple Tart Tatin <i>Vanilla ice cream - Please allow 20 minutes cooking time</i>	18
House Sweet Treats <i>Bonbon, macaron, pâte de fruits, fudge</i>	10
Local Cheeses <i>Rye crackers, chutneys, jelly</i>	18

[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.

Please speak to a member of the team if you have any allergies or intolerances before you order or request our allergen folder for detailed allergen information.

GRILL

