

# COURTYARD

## NIBBLES

Nocellara Marinated Olives <i>[v]</i> (SD)	5
Smoked Almonds <i>[v]</i> (N)	6
Cotswold Breadboard <i>[v]</i> <i>West's Bakery granary cobb &amp; focaccia,</i> <i>Netherend Farm butter, Spanish extra virgin olive oil</i> (G, M, N)	8
Salt & Pepper Squid <i>Aioli, red pepper jam</i> (E, G, M, Mo, Mu)	14

## STARTERS AND SALADS

English Burrata <i>[v]</i> <i>Heirloom tomato salad, Italian leaf, basil pesto</i> (M, Mu, SD)	16/28
Thai-Spiced Cornish Crab Risotto <i>Lemongrass, lime leaf, green chilli, coriander</i> (C, Ce, M, SD)	18
John Ross Oak-Smoked Salmon <i>Hampshire watercress, lemon, crisp capers, shallot, crème fraîche</i> (E, F, G, M, SD)	17
Garden Green Salad <i>[p]</i> <i>Artichokes, garden vegetables, quinoa, ras el hanout dressing</i> (Mu, SD)	12/18
Chicken Caesar Salad <i>Baby Gem lettuce, anchovy dressing, croutons</i> (E, F, G, M, Mu, SD)	16/22

## TO SHARE

Barbecue Beef Platter <i>Black garlic rump, glazed short rib and sausage, onion rings, Ranch slaw, charred hispi cabbage, chips, barbecue Coca Cola sauce</i> (G, M, S, SD)	70	John Ross Kiln-Smoked Salmon <i>Herbed new potatoes, braised Baby Gem, garden vegetables, warm tartare sauce, Hampshire watercress</i> (F, M, Mu, SD)	68
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## SIDES 6

Chips <i>[p]</i> <i>Caramelised onion salt</i> (G)	Broccoli & Almonds <i>[v]</i> <i>Pesto</i> (M, N)
Wild Rocket Salad <i>12-Month aged Parmesan, pickled shallots</i> (M, Mu, SD)	Heirloom Tomato Salad <i>[p]</i> <i>Basil</i> (SD)

## MAINS

Cornish Fish & Chips <i>Minted peas, tartare sauce, Chips, Hampshire watercress, lemon</i> (E, F, G, M, Mu, SD)	22
Moules Frites <i>Cornish mussels and white wine cream, bay leaf, fries</i> (F, G, M, Mo, SD)	28
Spatchcock Poussin <i>Smoked garlic, green olive tapenade, charred lemon, fries</i> (Ce, F, G, M, SD)	30
Cornish Cod <i>Mussels, summer tomatoes with fennel</i> (Ce, F, M, Mo, SD)	32
Roast Cauliflower with Chickpea Dhal <i>[p]</i> <i>Pomegranate, crisp onions, cucumber &amp; coconut yoghurt, chutney</i> (G, M, SD)	27
Fresh Pasta Puttanesca <i>[v]</i> <i>“Creste Di Gallo” tomato, olives, chilli, capers, herbs, pecorino</i> (Ce, E, G, M, SD)	26

## GRILL

Lygon Arms Beef Burger <i>Crispy onion ring, Monterey Jack cheese, streaky bacon, lettuce, gherkin, aioli, tomato chutney, chips</i> (E, G, M, Mu, SD)	22
Steak Frites <i>Onglet, green salad, fries</i> (G, M, Mu, SD)	31
Lobster Frites <i>Spiny lobster tail, green salad, fries, garlic herbed butter</i> (C, G, M, Mu, SD)	56

## PUDDINGS

Knickerbocker Glory <i>Berries, almonds, shortbread, marshmallow, raspberry ripple ice cream</i> (E, G, M, N)	12
Exotic Fruits Pavlova <i>Vanilla Chantilly, coconut sorbet, tropical salsa</i> (E, M)	12
Cotswold Strawberries Bowl <i>Vanilla syrup, clotted cream</i> (M)	12
Local Cheese <i>Rye crackers, chutneys, jelly</i> (Ce, G, M, Mu, N, SD)	16

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, [Sc] 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. *Vegetarian [v] Plant-based on request [v+p] Plant-based [p]*

# GRILL

