

SIGNATURE COCKTAILS

Taylor-Burton Affair <i>Iconic Gin, butterfly pea tea, lemon, gomme syrup, Parfait Amour liqueur</i>	18
Rosemary Lemon Martini <i>Beluga rosemary-infused vodka, lemon juice, Limoncello, gomme syrup</i>	18

NIBBLES

Nocellara Marinated Olives <i>[pb]</i>	6
Pigs in Blankets <i>Wholegrain mustard & honey glaze</i>	8
Cotswold Breadboard <i>[v]</i> <i>Mark's Bakery crunch cobb, Netherend Farm butter</i>	8
Salt & Pepper Squid <i>Aioli, red pepper jam</i>	14

STARTERS

Parsnip & Hawkstone Apple Cider Velouté <i>[v+pb]</i> <i>Bramley apple, spiced croutons & crisps</i>	12
Hot Smoked Salmon Rillettes <i>Pickled cucumber, dill, lime, toasted sourdough</i>	17
Hampshire Game Terrine <i>Damson & plum conserve, pickles, toasted sourdough</i>	18
Classic Prawn Cocktail <i>Marie Rose, lemon, toasted brown bread, Netherend Farm butter</i>	22
Twice Baked Comté & Cheddar Soufflé <i>[v]</i> <i>Sherry cream, almond</i>	14
House Gnocchi <i>[v]</i> <i>Winter greens, blue cheese</i>	15/22

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

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** | Chateaubriand **96**

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

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

West Country Lamb **36**
Roasted rack, minted kofta, star anise carrot, date & orange, warm spices

SAUCES 4

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

MAINS

Faroe Island Salmon **33**
Warm tataré, potato rosti, crisp brandade

Festive Turkey Ballotine **34**
Stuffed with orange & cranberry, pigs in blankets, Vichy carrot, maple piccolo parsnip, fondant potato, braised red cabbage, nutmeg Brussels sprouts, jus

Festive Nut Roast *[v+pb]* **25**
Vichy carrot, maple piccolo parsnip, fondant potato, braised red cabbage, Brussels sprouts, jus

Creste di Gallo Pasta *[v]* **24**
Truffled woodland mushrooms, Madeira

Porthilly Moules Frites **28**
Mussels, local cider, garlic, clotted cream, French fries

Ox Cheek Bourguignon **34**
All-butter mash, winter greens, pancetta, baby onion & thyme jus

North Sea Halibut **33**
Crisp capers, golden sultanas, parsley & brown butter

Shetland Cod **31**
Dill & citrus potatoes, sea vegetables, brown shrimp butter sauce

SIDES

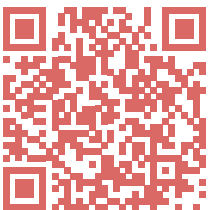
James' All-Butter Mash Potato <i>[v]</i>	6
Chunky Chips <i>[v+pb]</i>	6
Waldorf Salad <i>[v]</i> <i>Apple, celery, walnuts, grapes</i>	6/9
Braised Red Cabbage <i>[v]</i>	6
Vichy Carrots & Piccolo Parsnips <i>[v]</i> <i>Maple syrup, verjus</i>	6
Nutmeg Brussels Sprouts <i>[v]</i>	6

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



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GRILL

