

SIGNATURE COCKTAILS

- Taylor-Burton Affair

Iconic Gin, butterfly pea tea, lemon, gomme syrup, Parfait Amour liqueur
- 18
- Rosemary Lemon Martini

Ketel One rosemary-infused vodka, lemon juice, Limoncello, gomme syrup
- 18

NIBBLES

- Nocellara Marinated Olives [v]

6
- Dorset ‘Real Cure’ Black Truffle Salami

Cornichons, pickled onions

15
- Cotswold Breadboard [v]

Mark’s Bakery crunch cobb, Netherend Farm butter

8
- Salt & Pepper Squid

Aioli, red pepper jam

14

STARTERS

- Parsnip & Hawkstone Apple Cider Veloute [v+pb]

Bramley apple, spiced croutons & crisps

12
- Hot Smoked Salmon Rillettes

Pickled cucumber, dill, lime, toasted sourdough

17
- Hampshire Game Terrine

Damson & plum conserve, pickles, toasted sourdough

18
- Classic Prawn Cocktail

Marie Rose, lemon, toasted brown bread, Netherend Farm butter

22
- Twice Baked Comté & Cheddar Soufflé [v]

Sherry cream, almond

14
- House Gnocchi [v]

Winter greens, blue cheese

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 | Beauvale Blue Cheese | House Béarnaise

MAINS

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

Cotswold White Chicken **30**  
Cavolo Nero, Pancetta, rosti & Maderia jus

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

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

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

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 [v]

6
- Chunky Chips [v+pb]

6
- Waldorf Salad [v]

Apple, celery, walnuts, grapes

6/9
- Seasonal Brassicas [v]

Crispy garlic, sesame & chilli dressing

6
- Gratinated Cheesy Leeks [v]

6
- Vichy Carrots [v]

Maple syrup, verjus

6
- Brasied Red Cabbage [v]

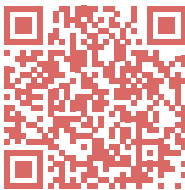
6

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



SCAN THE QR CODE FOR ALLERGEN KEY

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

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

GRILL

