

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 6
Cornichons, pickled onions

Dorset 'Real Cure' Black Truffle Salami 15
*Cotswold Breadboard [v]
Mark's Bakery crunch cobb, Netherend Farm butter*

Salt & Pepper Squid 8
Aioli, red pepper jam

STARTERS

Parsnip & Hawkstone Apple Cider Veloute [v+pb] 12
Bramley apple, spiced croutons & crisps

Hot Smoked Salmon Rillettes 17
Pickled cucumber, dill, lime, toasted sourdough

Hampshire Game Terrine 18
Damson & plum conserve, pickles, toasted sourdough

Classic Prawn Cocktail 22
Marie Rose, lemon, toasted brown bread, Netherend Farm butter

Twice Baked Comté & Cheddar Soufflé [v] 14
Sherry cream, almond

House Gnocchi [v] 15/22
Winter greens, blue cheese

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."



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 | Beauvau 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

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

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

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

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

SIDES

James' All-Butter Mash Potato [v] 6

Chunky Chips [v+pb] 6

Waldorf Salad [v]
Apple, celery, walnuts, grapes

Seasonal Brassicas [v]
Crispy garlic, sesame & chilli dressing

Gratinated Cheesy Leeks [v] 6

Vichy Carrots [v]
Maple syrup, verjus

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



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QR CODE FOR
ALLERGEN KEY

GRILL

