

SIGNATURE COCKTAILS

Taylor-Burton Affair 18
Iconic Gin, butterfly pea tea, lemon, gomme syrup, Parfait Amour liqueur

Rosemary Lemon Martini 18
Beluga rosemary-infused vodka, lemon juice, Limoncello, gomme syrup

NIBBLES

Nocellara Marinated Olives [v] 6

Fennel & Garlic Salami 15
Cornichons, pickled onions

Cotswold Sourdough [v] 8
Mark's Bakery crunch cobb, Netherend Farm butter

Salt & Pepper Squid 14
Aioli, red pepper jam

STARTERS

Thai Crab Risotto 18/28
Lemongrass, makrut lime, green chilli

Hot Smoked Chalk Stream Trout 17
Dill, buttermilk, kohlrabi, pickles

Ham Hock & Parsley Terrine 18
Apple compote, cornichons, pickles, toasted Mark's Bakery sourdough

Aged Beef Tartare 22
Billy's farm egg yolk, Worcestershire sauce, cornichons, shallot, chive

Burrata & Summer Tomato Salad [v] 18
Olive, pickled shallot & shiso

Summer Garden Green Salad [v][pb] 12/20
Artichoke, cherry tomato, quinoa, orange dressing, garden leaves

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 | Sharing Chateaubriand 96

Seasoned with signature spice blend, malt-glazed Roscoff onion & James's chunky chips

Sole Meunière 48
Whole on the bone, lemon, brown butter, capers, parsley & buttered new potatoes

West Country Lamb Rack 36
Rosti, apricot glazed kofta, English peas, broad beans, date & orange

SAUCES 4

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

MAINS

Faroe Island Salmon 33
Citrus gallate, samphire, Provençal tomato sauce

Roasted Cod 32
Hummus, hazelnut & parsley, grilled leeks

Free Range Chicken Supreme 32
Sticky pork belly, braised lettuce, English peas, makrut lime

BBQ Glazed Beef Short Rib 35
Crisp onion ring, ranch dressed hispi cabbage, James's Fries

Pea Ravioli [v][pb+] 24
Pea purée, roquette, Italian style hard cheese, mint oil

Harissa Spiced Aubergine [v][pb+] 22
Tabbouleh, feta

North Sea Halibut 33
Tenderstem broccoli, coconut, cashews, tellicherry sauce

SIDES

James's All-Butter Mash Potato [v] 6

Chunky Chips [v][pb+] 6

Waldorf Salad [v][pb+] 6/9
Apple, celery, walnuts, blue cheese, grapes

Herb Buttered Garden Vegetables [v] 6
Tenderstem broccoli, English peas, broad beans

Roquette Salad 6
Pickled shallot, Parmesan

Maple & Cider Glazed Carrots [v] 6

Summer Tomatoes [v] 6
Basil & hazelnut pesto, pickled shallot

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

[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.

GRILL

