

SIGNATURE COCKTAILS

Taylor-Burton Affair **18**
Sipsmith gin infused with 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 Olives *[v]* (SD) **6**

Smoked Almonds *[v]* (N) **6**

Cotswold Breadboard *[v]* **8**
West's Bakery granary cobb, focaccia, Netherend Farm butter, Spanish extra virgin olive oil (G, M, N)

Salt & Pepper Squid **14**
Aioli, red pepper jam (E, G, M, Mo, Mu)

STARTERS AND SALADS

John Ross Smoked Salmon **19**
Hampshire watercress, gribiche, lemon, rye bread (E, F, G, M, Mu, SD)

Hand-Dived Orkney Scallop **22**
Lemongrass & kaffir lime sauce, kohlrabi kimchi (C, F, Mo, S, SD, Se)

Thai Crab Risotto **18**
Crab meat, lemon, chilli, coriander (C, Ce, F, M, SD)

Smoked Duck Salad **18/24**
Mango, candied pecan nuts, curly endive, radicchio, spring onions, honey & thyme dressing (Mu, N, SD)

Charred Broccoli Salad *[p]* **12/18**
Shitake, miso, shallot, tarragon, poppy seeds (S, SD, Mu)

Garden Green Salad *[p]* **12/18**
Artichokes, garden vegetables, Hampshire watercress, quinoa, ras el hanout dressing (Ce, Mu, SD)

Burrata *[v]* **16**
Isle of Wight Heritage tomatoes, basil pesto, pickled shallot, Nocellara olives, rocket (M, Mu, SD)

GRILL

MAINS

Roast Cod Fillet **32**
Clams, summer broth, gremolata (Ce, F, M, Mo)

Loch Duart Salmon **33**
Tomato beurre blanc, fennel pollen & chamomile, crisp brandade (C, F, G, M, SD)

Devon White Chicken Breast **33**
Charred sweetcorn, Morteau sausage, baby gem, oyster mushroom, all-butter mash, chicken juices (Ce, M, SD)

Roasted Cauliflower with Chickpea Dhal *[v+p]* **27**
Crisp onions, pomegranate, tamarind chutney, coriander (G, SD)

Beetroot Ravioli *[v]* **24**
Golden beets, toasted hazelnuts, truffled honey, extra virgin olive oil (E, G, M, N, SD)

Gnocchi *[v]* **23**
Red pesto, grilled artichoke, spinach, toasted pine nuts (E, G, M, SD)

GRILL

Our beef is dry-aged for 30 days

6oz Fillet **43**

8oz Sirloin **39**

Served with malt-glazed onion, Hampshire watercress & chunky chips (Ce, G, M, Mu, S, SD)

West Country Rump of Lamb **38**
Borlotti bean fricassee, salsa verde, charred baby gem (Ce, M, SD)

Rare Breed Pork Chop **32**
All-butter mash, apple, sage, red wine jus, seasonal greens (Ce, G, M, S, SD)

Market Fish **32**
Crispy capers, lemon, parsley, verjus-soaked sultanas, brown butter (E, G, M, SD)

SAUCES **4**

Green Peppercorn (Ce, F, M, Mu, SD)

Café De Paris Butter (Ce, F, G, M, Mu, SD)

Beauvale Blue Cheese (Ce, M, SD)

SIDES

Chunky Chips *[v+p]* **6**

Wild Rocket Salad **6**
24-month aged Parmesan, pickled shallots (M, Mu, SD)

Buttered New Potatoes *[v]* **6**
(M)

Garden Vegetables *[v]* **6**
(M)

All-Butter Mash *[v]* (M) **6**

Broccoli *[v]* **6**
Toasted almonds (M, N)

PUDDINGS

Treacle Tart **12**
Clotted cream (E, G, M)

Lemon Parfait **12**
Lemon curd, poppy seed (E, G, M, S)

Cherry Knickerbocker Glory **12**
(E, G, M, N)

Raspberry Frangipane **12**
Mascarpone ice cream (E, G, M, N)

Fresh Strawberries **9**
Vanilla Chantilly cream (M)

Salted Chocolate Caramel Marquise **12**
Banana sorbet (S)

Local Cheeses **16**
Rye crackers, chutneys, jelly (Ce, G, M, Mu, N, SD)

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

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 MARTIN

GRILL

