

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 Marinated Olives [v] (SD) 7

Smoked Almonds [v] (N) 6

Cotswold Sourdough [v] 8  
Mark's Bakery crunch cobb, Netherend Farm butter (G, M, N)

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

STARTERS AND SALADS

Hot Smoked Trout Rilletes 18  
Dill, lime, pickles, trout roe, toasted rye bread (E, F, G, M, Mu, SD)

Cornish Dressed Crab 22  
Apple, celeriac & lemon, toasted rye bread (C, Ce, G, Mu, SD)

Ham Hock & Parsley 16  
Bramley apple compote, pickles, wholegrain mustard (Ce, Mu, SD)

Bitter Leaves & Nibbed Hazelnut [pb] 8/12  
French vinaigrette (Mu, N, SD)

Local Asparagus [pb] 15/22  
Evesham aparagus, confit Pink Fir potato, broad beans, Bagna Cauda, chardonnay vinaigrette (Ce, G, Mu, SD)

House Gnocchi [v] 15/22  
Mature cheddar soubise, tomato fondue, black garlic, chive (E, G, M, Mu, SD)

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 White

FROM THE GRILL

Our beef is 30-day dry-aged, proudly butchered by Aubrey Allen

7oz Fillet 45  
8oz Sirloin 41

Brushed with herb-infused beef tallow & Jerez vinegar. Accompanied with malt-glazed Roscoff onion & chunky chips. (G, Mu, S, SD)

Rare Breed Pork Chop 32  
Cider Bramley apple compote, crisp sage, all-butter mash, roasting juices (Ce, G, M, S, SD)

West Country Lamb 34  
Baba ghanoush, crisp lamb, pea, feta, mint, sun-blushed jus (Ce, E, G, M, SD, Se)

SAUCES 4

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

Diane (Ce, M, Mu, SD)

Beauvale Blue Cheese (Ce, M, SD)

Green Sauce (SD)

MAINS

Faroe Island Salmon 33  
Crisp brandande, dill, roe, pickled cucumber (E, F, G, M, Mu, SD)

Creste Di Gallo Pasta Puttanesca [v] 24  
Capers, chilli, basil, San Marzano (Ce, E, G, SD)

Tikka Cauliflower [v+pb] 27  
Jewelled couscous, crisp onions, pomegranate, coriander, butter curry sauce (F, G, M, Mu, SD)

Cornish Cod 29  
Young leeks, tomato, West Country mussels, fennel beurre blanc (Ce, F, M, Mo, SD)

Artichoke & Fennel [v] 25  
Barrel-aged feta, mint salsa verde, crisp sage (M, SD)

Moules Frites 28  
West Country mussels, white wine, garlic, clotted cream, French fries (F, M, Mo, Mu, SD)

SIDES

6

Roasted Hispi Cabbage [v]  
Ranch dressing, crisp shallots, chives (G, M, Mu, SD)

Chunky Chips [v+pb] (G)

Wild Rocket Salad  
12-month aged parmesan, pickled shallots, pine nuts (M, Mu, N, SD)

Spring Greens [v]  
Kale, cabbages, peas, broad beans, garlic butter (M, SD, Se)

Hand of Evesham Gras [v] 9  
Butter & lemon (M)

MARKET SELECTION

Market Meat POA  
Our butchers' cuts sourced by our esteemed suppliers and trusted farmers

Market Fish POA  
James's choice of line-caught fish of the day

WELLINGTON WEEKENDS

Available Friday and Saturday nights 42pp

‘En croute’ served with accompanying sauce and seasonal vegetables

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

[pb] Plant-based

[v+pb] Plant-based on request

[v] Vegetarian

ALLERGEN KEY – (C) CRUSTACEANS, (Ce) CELERY, (E) EGGS, (F) FISH, (P) PEANUTS, (G) GLUTEN, (L) LUPIN, (M) MILK, (Mo) MOLLUSCS, (Mu) MUSTARD, (N) NUTS, (S) SOYA, (SD) SULPHUR DIOXIDE, (Se) SESAME SEEDS.

For dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT; a discretionary service charge of 12.5% will be added to your bill.

GRILL

