

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)

Thai Crab Risotto **18/28**
Crab meat, lemon, chilli, coriander
 (C, Ce, F, M, SD)

Smoked Duck Salad **18/26**
Mango, candied pecan nuts, curly endive, radicchio, spring onions, honey & thyme dressing
 (Mu, N, SD)

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

Truffled Celeriac & Hen of the Woods [v] **15/20**
Baked celeriac & truffled purée, hazelnuts, frisée, sherry & maple dressing
 (Ce, N, Mu, SD)

Twice-Baked Comté & Cheddar Soufflé [v] **12**
 (E, G, M, N, SD)

GRILL

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Our Beef is Dry-Aged For 30 Days

6oz Fillet **43**

8oz Sirloin **39**

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

Sharing 16oz Chateaubriand **96**
Late green brassicas, malt-glazed Roscoff onion, chips & red wine jus
 (Ce, G, M, Mu, S, SD)

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

Devon White Chicken Breast **33**
Lygon hash brown, smoked pancetta, cavolo nero (Ce, M, SD)

Pan-Roasted Halibut **37**
Leek fondue, green peppercorn, crispy shallots, watercress
 (Ce, F, M, Mu, 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)

MAINS

Loch Duart Salmon **33**
Brown shrimp beurre blanc, crisp brandade, caramelised orange chicory
 (C, Ce, E, F, G, M, SD)

Braised Lamb Shank **33**
Buttered mash potato, samphire, salsa verde, minted jus
 (Ce, M, S, SD)

Bass **29**
Pesto vegetable broth, piquillo pepper, borlotti beans
 (F, M, SD)

Beetroot Ravioli [v] **24**
Golden beets, toasted hazelnuts, truffled honey, Beauvale blue cheese sauce
 (Ce, E, G, M, N, SD)

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

Herb Gnocchi & Spiced Squash [v+p] **23**
Crisp sage, Tenderstem broccoli
 (Ce, G, M, SD)

SIDES 6

Roasted Hispi Cabbage [v]
Walnut dressing, crisp onion, chives
 (E, G, M, Mu, N, SD)

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

Vichy Heritage Carrots [v]
Verjus & maple glaze, toasted seeds
 (M, SD)

Chunky Chips [v+p]
 (G)

All-Butter Mash [v]
 (M)

Late Green Brassicas [v]
Crispy garlic, chilli (G, M, S, SD, Se)

PUDDINGS

Fig & Wild Plum Mousse **12**
Lemon thyme shortbread, spiced port syrup
 (E, G, M, SD)

Sticky Toffee Pudding **10**
Butterscotch sauce, vanilla ice cream
 (E, G, M, SD)

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

Citrus Bavarois **12**
Biscoff crumb, pistachio ice cream
 (G, M, N, S)

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

Sharing Profiteroles **15**
Milk chocolate mousse, rich chocolate sauce
 (E, G, M, S, SD)

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