

COURTYARD

Served 12:00pm - 6:00pm

NIBBLES

Nocellara Marinated Olives <i>[v]</i> (SD)	7
Smoked Almonds <i>[v]</i> (N)	6
Cotswold Sourdough <i>[v]</i> <i>Mark's Bakery crunch cobb, Netherend Farm butter</i> (G, M, N)	8
Salt & Pepper Squid <i>Aioli, red pepper jam</i> (E, G, M, Mo, Mu, S)	14

STARTERS AND SALADS

Hot Smoked Trout Rillettes <i>Dill, lime, pickles, trout roe, toasted rye bread</i> (E, F, G, M, Mu, SD)	18
Ham Hock & Parsley <i>Bramley apple compote, pickles, wholegrain mustard</i> (Ce, Mu, SD)	16
Cornish Dressed Crab <i>Apple, celeriac & lemon, toasted rye bread</i> (C, Ce, G, Mu, SD)	22
Bitter Leaves & Nibbed Hazelnut <i>[pb]</i> <i>French vinaigrette</i> (Mu, N, SD)	8/12
House Gnocchi <i>[v]</i> <i>Mature cheddar soubise, tomato fondue, black garlic, chive</i> (E, G, M, Mu, SD)	15/22
Local Asparagus <i>[pb]</i> <i>Evesham asparagus, confit Pink Fir potato, broad beans, Bagna Cauda, chardonnay vinaigrette</i> (Ce, G, Mu, SD)	15/22

SIDES

Chunky Chips <i>[v+pb]</i>	6
Spring Greens <i>[v]</i> <i>Kale, cabbages, peas, broad beans, garlic butter</i> (M, SD, Se)	
Wild Rocket Salad <i>[v]</i> <i>12-month aged parmesan, pickled shallots, pine nuts</i> (M, Mu, N, SD)	
Hand of Evesham Gras <i>[v]</i> <i>Butter & lemon</i> (M)	9

MAINS

Fish & Chips <i>Mushy peas, Hampshire watercress, tartare sauce, lemon</i> (E, F, G, M, Mu, SD)	23
Moules Frites <i>West Country mussels, white wine, garlic, clotted cream, French fries</i> (F, M, Mo, Mu, SD)	28
Cornish Cod <i>Young leeks, tomato, West Country mussels, fennel beurre blanc</i> (Ce, F, M, Mo, SD)	29
Tikka Cauliflower <i>[v+pb]</i> <i>Jewelled couscous, crisp onions, pomegranate, coriander, butter curry sauce</i> (F, G, M, Mu, SD)	27
Creste Di Gallo Pasta Puttanesca <i>[v]</i> <i>Capers, chilli, basil, San Marzano</i> (Ce, E, G, SD)	24
Rump Steak Sanger <i>Brioche roll, caramelised onion, rocket, parmesan, sweet mustard ketchup, sea-salted crisps</i> (E, G, M, Mu, S, SD)	18
Lygon Arms Beef Burger <i>Crispy onion ring, Monterey Jack cheese, streaky bacon, tomato chutney, aioli, chunky chips</i> (E, G, M, Mu, SD)	23

PUDDINGS

Banoffee Knickerbocker Glory <i>Almonds, salted pretzels, marshmallows, salted caramel ice cream</i> (E, G, M, N)	12
Strawberries & Clotted Cream (M)	10
Yorkshire Rhubarb & Custard Pavlova <i>Tonka bean, vanilla, lemon curd</i> (E, M, SD)	12
Local Cheeses <i>Rye crackers, chutneys, jelly</i> (Ce, G, M, Mu, N, SD)	18

[pb] Plant-based *[v]* Vegetarian *[v+pb]* Plant-based on request

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

