

THE LYGON ARMS

SELECTED COCKTAILS

Smoked Bloody Mary <i>Vodka, home-made Virgin Mary mix, pickle, celery</i>	£10	Barrel aged Singapore Sling <i>Aged Sling, pineapple juice, Angostura bitter</i>	£10
Lemon and Basil Martini <i>Vodka, lemon, basil, black pepper</i>	£9	Sloe-jito <i>Sloe gin, Lime, mint, sugar</i>	£10
Grapefruit Americano <i>Sweet Vermouth, Campari, grapefruit, soda</i>	£12	Hercules <i>Metaxa, lemon, egg white, greek yoghurt, honey</i>	£12
Coldbrew Negroni <i>Gin, Campari, sweetvermouth, coldbrew Colombian</i>	£12	Lychee and Rosé Campagne Bellini <i>Lychee, rosé, Champagne</i>	£15

NIBBLES

Smoked almonds, caramelised pecans, truffle nuts or Nocellara olives all £5

STARTERS

The Lygon Arms twice baked cheese soufflé (v) <i>garden salad</i>	£10	Crispy Cotswolds lamb breast <i>black olives, capers and tomatoes</i>	£10
Chadbury market vegetable soup (v) <i>warm bread</i>	£8	Scottish beef tartare <i>egg yolk, ciabatta crisp</i>	£12 / £19
Cured salmon <i>Tewkesbury mustard sauce, sourdough toast</i>	£12		

SALADS

Chopped chicken and avocado			£11 / £16
Roast figs, Bath blue cheese, pecans, radicchio (v)			£10 / £15
Seafood salad, king prawns, crayfish, pak choi, lime, coriander			£11 / £16
Pearl couscous, Badsey squash, spicy peppers and rocket (v)			£10 / £15

MAIN COURSES

North Cotswolds Ale battered cod and chips <i>peas, tartare sauce, lemon</i>	£18	Waghorne's short rib <i>heritage carrots and swede, red wine jus</i>	£20
Stone bass <i>mussels, Cornish samphire and black kale</i>	£23	Bubble and squeak (v) <i>poached hen egg, Hollandaise</i>	£15
Game special <i>Please ask your server for today's game special</i>	£butcher's price	Butternut squash and goats cheese risotto (v) <i>walnut oil</i>	£16

Please inform a member of staff if you have any food allergies or intolerances. We will be happy to discuss suitable options with you.
A discretionary 12.5% service charge will be added to your bill.

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RECOMMENDATIONS

White

Vouvray Sec 2014 Clos Naudin
Domaine du Clos Naudin £66

Chenin Blanc 2013 Rijk's Réserve Tulbagh £75

Chassagne-Montrachet 1er Cru
Clos St Jean 2011 Dom. P. Pillot £139

Red

Esprit de Chevalier 2013 Pessac-Léognan
Domaine de Chevalier £79

Duluc de Branaire-Ducru 2011 St Julien £99

Grenache 2013 Gramercy Cellars £128

FROM THE GRILL

198g / 7oz Waghorne's
30 days dry aged beef fillet £32

285g / 10oz Waghorne's
30 days dry aged Ribeye steak £29

890g / 30oz Waghorne's
dry aged Cote De Boeuf for 2 person £80

Lygon beef steak burger
smoked bacon, chilli and cheddar cheese £17

Cotswolds lamb cutlets £26

Grilled Caldecott free range chicken £18

Newlyn skate wing with caper
shallot, brown shrimp and parsley sauce £22

SAUCES

Peppercorn £3

Red wine £3

Béarnaise £3

SIDES

Skin on fries £4

Truffle mac and cheese £5

Fine green beans and shallots £4

Rocket and parmesan salad £4

Honey glazed carrots £4

Spinach - steamed, buttered or creamed £4

Steamed black kale £4

Potato gratin £5

(We are proud to source our vegetables from The Vale of Evesham where possible)

DESSERTS

Tiramisu £7

Seasonal fruit crumble, clotted cream ice cream £8

Sticky date and toffee pudding, vanilla crème fraiche £7

Bakewell tart, stem ginger ice cream £8

Buttermilk, honey, preserved plums, brown sugar meringue £7

Selection of sorbet and ice cream £7

Cheese of the British Isles, sourdough crackers £11

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