

# The Great Hall

## RESIDENTS MENU

### TO START

#### **Broccoli soup (v)**

Almonds and truffle oil

#### **Goat curd (v)**

Smoked beetroot, hazelnut, raspberry dressing, ginger crumb

#### **Avocado and feta salad (v)**

Watercress, hazelnuts, seeds and rapeseed oil

#### **Baked sardines**

Soft herb crust, sun blushed tomato dressing, chicory and chives

#### **Gin and lime cured Sea trout**

Shredded fennel, cucumber and sour dough

#### **Crispy duck and melon**

Feta, watercress, rocket, pine nuts and balsamic

#### **Air dried ham**

Fig, Bath blue cheese, rocket and chard, smoked oil

#### **Pork belly pressing**

Black pudding, caper mayonnaise, celeriac remoulade and apple

**Do you have a taste for social? Become a #LygonFoodie**

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*Guests staying on a dinner inclusive package have £30 per person allocation.*

*Please inform a member of staff if you have any food allergies or intolerances. We will be happy to discuss suitable options with you.*

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## RESIDENTS MENU

### TO FOLLOW

#### **Veggie change (v)**

Tender stem broccoli, glazed artichokes and pesto cream

#### **Fresh pasta (v)**

Vine tomato, basil, olives, artichokes, parmesan

#### **Fish of the day £market price**

New potatoes, peas, lettuce and chicory, lemon and balsamic

#### **Fillet of Sea bass**

Fennel and lemon polenta, radish, courgette and asparagus

#### **Trout**

Spring vegetable pearl barley, basil oil and pea shoots

#### **Poussin and pork**

Thyme mash, carrots, green beans and bacon, shallot jus

#### **Rump of lamb**

Beetroot and feta potatoes, pickled cabbage and spring onions

#### **Chef's recommendation**

Please speak to your server about today's special

### SIDE ORDERS £3

**New potatoes | peas and mint | Savoy and bacon | pickled cabbage**

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# The Great Hall

A LA CARTE

## TO START

**Chilled vine tomato, watermelon soup (v) £7**

Basil ice cubes and oil

**Twice baked feta cheese soufflé (v) £9**

Parmesan cream, carrot textures, spring onions and olives

**Red onion soup £8**

Braised ox cheek, sour dough and cheese

**Smoked salmon salad £11**

Capers, shallots, horseradish cream, wholemeal crumbs

**Soused Cornish mackerel £8**

Elderflower pickled vegetables, crab and ginger, samphire

**Crab and trout rilette £9**

Cucumber and dill, pickled fennel, citrus mayonnaise

**Carpaccio of beef £10**

Radish, red onion, chicory, parmesan, pea shoots and Tewkesbury mustard

**Pigeon breast £8**

Leek, sweetcorn and peas, pancetta and pea shoots

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A LA CARTE

## TO FOLLOW

### **Trio of summer squash (v) £14**

Potato roulade, arancini and jam, baby spinach, seeds and sage cream

### **Pea and mint risotto (v) £13**

Feta, walnuts, rocket and seeds, poached hen egg

### **Fish of the day £MP**

New potatoes, peas, lettuce and chicory, lemon and balsamic

### **Pan fried sea trout £16**

Sun blushed tomato polenta, baby gem, radish, runner beans

### **Poached hake £19**

Haricot beans, vine tomato, mussels, spring onion and chilli salsa

### **Chef's recommendation £MP**

Please speak to your server about today's special

### **Rabbit and pork £16**

Saddle, loin and belly, gooseberry jam, carrot strands, broad beans, potatoes

### **Cannon of lamb £21**

Butternut squash arancini, potato roulade and jam, sorrel and spinach

## SIDE ORDERS £3

**New potatoes | peas and mint | Savoy and bacon | pickled cabbage**

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# The Lygon Arms

BROADWAY, THE COTSWOLDS

## THE GREAT HALL – Sunday Lunch

### TO START

**Carrot and ginger soup (v)**

Wild garlic oil

**Panna cotta (v)**

Blue cheese, water cress, walnuts, apple

**Spring chicken**

Parsley pressing, carrot jam, brioche, balsamic

**Salmon**

Roulade, saffron mayonnaise, fennel, dill cucumber

### TO FOLLOW

**Roast sirloin of beef**

Yorkshire pudding, red wine jus

**Roast Pork neck**

Apple cider jus

**(Served with seasonal vegetables and roast potatoes)**

**Sea bream**

Fillet, lemon pressing, peas, asparagus, radish, white wine cream

**Risotto (v)**

Sun blush tomato, feta, olives, spinach, almonds

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# The Lygon Arms

BROADWAY, THE COTSWOLDS

## TO FINISH

### Lemon

Tart, black pepper meringue, crème fraiche sorbet

### White chocolate

Crème brulee, raspberry, mint, pistachio biscotti

### Coffee

Cheesecake, amaretto crumb, chocolate jelly

### Cheese and biscuits

Celery, grapes, chutney

### Selection of freshly churned ice creams and sorbets

Please ask your server for our flavours of the day

**TWO COURSES £19.50 – THREE COURSES £24.95**

# The Great Hall

## PUDDINGS

### **Chocolate £8.50**

Sponge, mousse and ganache, coffee ice cream

### **Strawberry £9.00**

Elderflower Bavarois, strawberry gel and sorbet,  
basil shortbread

### **Banana £8.50**

Split, iced parfait, caramelised banana,  
Bailey's cream, meringue

### **Mango £8.50**

Panna cotta, mint, coconut sorbet, pistachio biscotti

### **Gin and tonic £9.00**

Lemon cheesecake, sloe gin puree, granita,  
candied lime, hazelnuts

### **Peanuts £8.50**

Milk chocolate, nougat, brittle, salted caramel ice cream

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## CHEESE

### **Goddess**

Semi soft cheese made with rich Guernsey cows' milk. The rind is gently washed in Temperley Somerset cider brandy.

### **Caerphilly**

A deliciously rich cow's milk cheese with a springy slightly crumbly and morish center. Competed with an earthiness running through the rind.

### **Martel's Double Gloucester**

Traditional Double Gloucester but using only a single milking and without any added colouring contains pasteurised cow's milk and animal rennet.

### **Driftwood**

From near Glastonbury in Somerset White lakes. A small semi-soft thermised goat's milk cheese log in the style of St. Maure.

### **Bath blue**

From the Bath soft cheese company, Graham Padfield makes this classic blue veined semi hard cheese from unpasteurised organic cow's milk.

**Select three cheeses £12.50**

*Served with lemon balsamic, mini loaf,  
celery, grapes and wheat crackers*

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