

SAMPLE



Garden herb focaccia, olive oil, balsamic	5
Pork crackling with apple sauce	6
Burrata, roasted pepper piperade, crusty sourdough	9.5
Priors Hall Farm caramelised onion and pork sausage roll	7
Buttermilk fried chicken wings and hot sauce	8
Roasted red pepper hummus, harissa chickpeas, pitta bread	7
Walkern Farm lamb croquettes, mint chimichurri	9

Sunday Roasts

All served with thyme & garlic roast potatoes, market vegetables, Yorkshire pudding & our homemade gravy.

Lytton Arms cashew and cranberry nut roast <i>ve</i>	16.5
Norfolk free range chicken supreme with stuffing	18.5
Priors Hall roast pork loin crackling with apple sauce	19.5
Slow roast Herefordshire beef with creamed leeks	22
Roast whole lamb shoulder (to share)	45
Beer battered haddock, triple cooked chips, mushy peas, tartar sauce	18
Chickpea and couscous salad, roasted Mediterranean vegetables, lime and coriander yoghurt	14

Add grilled halloumi 4.5, Chargrilled chicken 4.5.

Sides

Buttered greens <i>v, gf</i>	4.5
Sticky red cabbage <i>ve, gf</i>	4.5
Garlic and thyme roast potatoes <i>ve, gf</i>	5
The Lytton Arms cauliflower and broccoli cheese <i>v</i> (to share)	8
Rocket, sun blushed tomato and parmesan salad	6
Skinny fries <i>ve</i>	5
Triple cooked chips <i>ve</i>	5.5
Parmesan and truffle fries	5.5

Desserts

Affogato <i>gf</i>	6
Milk chocolate mousse, peanut brittle, malt cream	8
Sticky toffee pudding, butterscotch sauce, vanilla ice cream	8.5
Lemon posset, lemon shortbread, raspberries	7
Yarde Farm ice cream	
<i>Per scoop</i> Vanilla / Biscoff / Blackcurrant and clotted cream	2.3
Sorbets	
Blood orange / Mango / Raspberry ripple	2.3

Please let your server know if you have any allergies or intolerances. A full allergen menu is available via the QR code. Calorie information may fluctuate, and we cannot guarantee the absence of all allergens. Adults need around 2000kcal a day.

gf – made with gluten free ingredients, v - vegetarian, ve - vegan

Scan for full
allergens
breakdown

