



**THE LYGON ARMS TO WELCOME CHEF JAMES MARTIN**

*Following phenomenal success at sister hotel Chewton Glen, both dining experiences at The Lygon Arms have just gone up a gear fuelled by a new partnership with James Martin*



**January 2023 (Broadway, Cotswolds, UK)** – Both dining experiences at The Lygon Arms, a 600-year-old coaching inn nestled in picturesque Broadway, have just gone up a gear fuelled by a new partnership with Chef James Martin. GRILL unveiling in February 2023 and TAVERN opening in March 2023 are set to become two of the most sought-after restaurants in the Cotswolds. Both venues follow in the footsteps of James Martin’s phenomenal success at The Lygon Arms’ sister hotel in Hampshire, Chewton Glen, where James and his talented brigade of chefs developed a stand-out menu at The Kitchen Restaurant & Cookery School following its launch in 2017.

Beyond the new additions, at The Lygon Arms guests can expect roaring log fires in cosy lounges, a relaxing spa, and glorious rooms including the famous Charles I Suite. The Cotswolds inn has been a destination for centuries, attracting guests as varied as King Charles I, Oliver Cromwell, Elizabeth Taylor and Richard Burton. Staying true to its roots, the hotel's traditional honeyed walls promise a warm welcome to all.

Under the roof of a striking, romantic hall with a dramatic vaulted ceiling, GRILL will naturally evolve over time; however, signature dishes will include Thai-Spiced Cornish Crab Risotto; Burnt Aubergine, Vegan Ricotta, Harissa, Bulgur Wheat and Soft Herbs; and Laverstoke Buffaloumi with Confit Roscoff Onion, Chilli Jam and Treviso.

Classic dishes such as Dry-Aged Longhorn Beef Wellington served with Watercress, Braised King Oyster Mushrooms, Truffled All Butter Mash Potato or Koffman's Chips - or the vegetarian alternative of Beetroot and Feta Wellington with Watercress, Braised King Oyster Mushrooms; and Baked Shetland Cod, Samphire, Red Pepper, and Harissa Dressing will also be available.

Straight off the grill, guests will be able to choose 'Market Fish of the Day – Your Way', plus Ribeye, Sirloin or Fillet Steak with a selection of sauces and truffled jus. Additional main dishes will consist of Cotswolds Lamb Shank; Middle White Pork Chop with All Butter Mash, Apple Sauce, Gravy and Roasted Hispi Cabbage; and Roasted Curry Cauliflower with Mung Bean Dhal.

For dessert, James Martin's legendary White Chocolate and Whisky Bread and Butter Pudding; 'The Kitchen Apple' – Laverstoke Apple and Hot "Tatin" borrowed from The Kitchen at Chewton Glen; Knickerbocker Glory; and Humble Crumble will all feature on the pudding menu.

A relaxed and comfortable space, TAVERN will be an affable choice to spend a few hours grazing on simple food, enjoying a glass of real ale, and relaxing with the newspapers. The menu will feature nibbles and grazing dishes, perfectly in keeping with the cosy historical tavern. Menu options will include The Lygon Sausage Roll with Mustard, Relish and Pickles; Little Oak Middlewhite and Scotch Egg with Piccalilli Relish; Hot Pork Pie with Fruity House of Parliament Sauce; Cotswold Ploughman's; Shepherd's Pie; and Baked Aubergine with Tabbouleh and a Rich Tomato Sauce, Harissa, and Lime Yoghurt. A delicious pudding or two may also be slipped in for those with a sweet tooth.

As well as regularly visiting The Lygon Arms, James will also be hosting 'Dinners with James Martin' which will showcase seasonal "greatest hits" menus for the whole room, perfectly paired with wines. James also has plans to invite some of his fellow celebrity chefs and their culinary creativity to The Lygon Arms.

James will leave no stone unturned as he will be working his magic with every dish on the menu, including breakfast: *"Breakfast is such an important meal to get right. We are going to great lengths to find the perfect sausage, bacon and all the trimmings for our guests' breakfast plate"* explains James.

*“We are delighted to welcome James to The Lygon Arms following the enormous positive impact he has made to The Kitchen at Chewton Glen – a restaurant which our valued guests delight in daily,” commented Andrew Stembridge, Executive Director of Iconic Luxury Hotels. “Housed in an incredibly historic building with roots reaching back to the 13<sup>th</sup> century, The Lygon Arms is a piece of history and James’ additions will add another chapter to the storied hotel. Both our team and James have a shared outlook for what we see as the culinary future at The Lygon Arms; one which will incorporate fabulous, top-quality ingredients from the best suppliers. James works with the most renowned butchers, fishmongers, game dealers, farmers, and cheese makers in the country and we look forward to bringing these ingredients to our new and returning guests. Ultimately James is exceptionally talented when it comes to creating fun and atmospheric dining experiences and I am sure his involvement with The Lygon Arms will take everything to the next level.”*

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**Editor's Notes:**

**The Lygon Arms:** Situated within the idyllic Cotswolds village of Broadway in Worcestershire lies the four-star Lygon Arms. With roots dating back to the 14th century, The Lygon Arms is steeped in history, and reminders of the vast Tudor influence are visibly appreciated in the superb restoration of original features. The Lygon Arms boasts two new restaurants GRILL and TAVERN, in addition to a variety of relaxed lounges, meeting spaces, a dedicated afternoon tearoom and a summer alfresco courtyard. Alongside this is the luxurious Lygon Spa and 86 guest rooms, including the regally appointed Charles I suite. The next chapter at The Lygon Arms has recently been crafted as homage to its origins and gateway to its future standing. Today the Lygon Arms displays quintessentially Cotswolds and timeless design, and offers the highest standards of service, gastronomy, and comfort, whilst keeping the piece of history that makes The Lygon Arms unique.

**Iconic Luxury Hotels:**

Iconic Luxury Hotels was founded in December 2016 and is part of L+R Hotels ([landrhotels.com](http://landrhotels.com)) - a highly motivated family-owned global hotel investment and management company - who have an extensive portfolio of over 105 hotels, with approximately 21,000 bedrooms. Iconic Luxury Hotels is an expanding collection with an international focus. The collection is comprised of an eclectic array of properties each of which celebrates distinct architecture, cultural heritage, and natural surroundings.

Each property has its own character, traditions, and stories but they share a common commitment to delivering outstanding experiences. The current portfolio includes some of the world's most famous hotels from Cliveden House, one of England's finest country estates, to the Hotel Excelsior in Italy which is the home of the Venice International Film Festival. The other UK hotels are comprised of Chewton Glen an English estate on the South Coast, The Lygon Arms a 14th Century Coaching Inn in the Cotswolds, 11 Cadogan Gardens in Chelsea, one of London's most prestigious residential areas and The Mayfair Townhouse, London which opened in December 2020.