



Lawns Grill - A la Carte Menu on Sunday

To Start

Beef tartare <i>Cherry, parsley mayo, sourdough cracker, labneh</i>	12	Seafood gratin <i>Scallop, crab, sea herbs, leek mornay</i>	14
Isle of Wight tomato salad (gf) <i>Olive oil, aged hard cheese</i>	11	Chicken liver parfait (gfa) <i>Salted apricot, toasted sourdough, chicken fat & sage butter</i>	12
Line caught yellowfin tuna <i>Xo consomme, crustade of cured belly, green tomato</i>	14	Asparagus & ricotta agnolotti <i>Asparagus veloute</i>	13

Mains

Risotto of potimarron squash & asparagus <i>Aged hard cheese, wild allium</i>	24	Roast sirloin of beef (served pink) (gfa) <i>Roast potatoes, seasonal vegetables, Yorkshire pudding, jus</i>	25
Salt aged duck breast <i>Dressed chicory, cherry, green peppercorn jus</i>	24	BBQ'd half roast of chicken (gfa) <i>Roast potatoes, seasonal vegetables, Yorkshire pudding, jus</i>	23
BBQ'd butterflied red mullet <i>Sauce vierge, watercress</i>	23	Whole lemon sole (served on the bone) <i>Samphire & lemon caper butter sauce</i>	29

From the *Mibrasa* charcoal grill

All steaks are locally sourced British beef of the best quality served with hand cut chips, roasted roscoff onion, san marzano tomato and your choice of sauce. Choose from: brandy & peppercorn, chimichurri, béarnaise

8oz salt aged sirloin steak (gf)	36	25oz Porterhouse sharing steak (gf)	80
8oz salt aged ribeye steak (gf)	40	25oz Cote de beouf sharing steak (gf)	85
8oz salt aged fillet steak (gf)	55		

Sides

Hand cut chips with a parsley mayonnaise (gf)	5	Pan roasted jersey royals with labneh (gf)	5
Extra Yorkshire pudding	2	Roast Potatoes	5
Baby root vegetables roasted in pesto (n) (gf)	5	Extra jug of jus	2.50

Please inform your server of any allergens or dietary requirements. A 10% discretionary charge will be added to your bill, this will be shared by the team.

Key: (v) vegetarian | (vg) vegan | (gf) gluten free | (vga) vegan available | (n) nuts