

Lawns Grill - A la Carte Menu

To Start

Potato & Peter Jones Wirral watercress soup (gfa) Sage derby cheese	10	Chicken liver parfait (gfa) Salted apricot, toasted sourdough, chicken fat & sage but	12 ter
BBQ'd Wood pigeon (gf) Beetroot, gooseberries	12	Cured south coast pink bream (gf) XO, Granny smith apple, black garlic, bronze fennel	12
XL Hand dived scallop & lobster ravioli Lobster bisque, Thai basil	15	Isle of Wight tomato salad (gfa) Pistachio pesto, goats curd, tomato consomme	11
Mains			
Turbot cooked over charcoal Scallop, seafood braisage, foraged sea herbs, courgette, cauliflower	28	Wirralstone tamworth pork (gf) Morcilla, campania pepper, chicory, faggot	28
Onion squash risotto (v) (vga) (gf) Jersey royals, labneh Native lobster	21	Tortellini of foraged morels (v) Mascarpone, mushroom dashi, basil Salt marsh lamb (gf)	26
Langoustine bisque, scallop, nori potato, sea purslane Fish of the day (Please ask your server for the fish of t		Greenage plums, grelot onions	20

(Please ask your server for the fish of the day and the market price)

Fish of the day (Market price)

Served with a choice of side, lemon & caper butter sauce

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

80z salt aged sirloin steak (gf)	36	250z Porterhouse sharing steak (gf)	80
80z salt aged ribeye steak (gf)	40	25oz Cote de beouf sharing steak (gf)	80
80z salt aged fillet steak (gf)	55		
Sides			
Hand cut chips with a parsley mayonnaise (gf)	5	Pan roasted ratte potatoes with labneh (gf)	5
Baby root vegetables roasted in a wild garlic pesto (n) (gf)	5	Grilled hispi cabbage, verju dressing, aged cheese and shallots	5