



The Lawns Grill

Warm welcome | Fabulous food | Great service





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Nibbles

FRESHLY BAKED SELECTION OF HOUSE BREADS 5
Extra virgin olive oil & balsamic, house whipped butter

BAKED CAMEMBERT 14
Homemade milk bread, black figs, truffle honey

Caviar selection

All caviar is served with creme fraiche, homemade bellini's, shallots & capers

CORNISH SALTED EXMOOR CAVIAR (10 G) 35

SICILIAN OLIVES (V) (GF) (VG) 4.50
Marinated in lemon, thyme & olive oil

Oysters

Our Colchester oysters are caught off the coast off the coast of Essex, where oysters have been farmed since Roman times.

SHALLOT VINEGAR & LEMON (3) 9

CHILLI MISO (3) 9



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At The Lawns Grill

Let the festivities begin...

CHILLED GLASS OF PROSECCO | £7.50 CHILLED GLASS OF CHAMPAGNE | £12

Starters

BROCCOLI VELOUTE (V) (GF)
Perl Las blue, hazelnuts

GAME PATE EN CROUTE
Preserved damson gel, French mustard

CURED SOUTH COAST PINK BREAM - £4.00 (GF)
XO, Granny smith apple, black garlic, bronze fennel

QUEEN SCALLOPS (GF)
Warm tartar sauce, sea herbs

ELDERBERRY CURED SEA-TROUT (GF)
Labneh, Exmoor caviar, burnt apple

BBQ'D WOOD PIGEON - £5 SUPP
Beetroot, gooseberries

Mains

BREAST OF ENGLISH FREE RANGE TURKEY
Traditional garnish, goose fat potatoes, pigs in blankets

SIRLOIN OF BEEF (DF) (GF)
Pressed potato terrine, shallot, carrot puree, jus

LAKE DISTRICT VENISON - £7 SUPP
Braised haunch, salsify, fig, jus

BBQ'D HALIBUT (GF)
Seafood braisage, winter vegetables

PEARL BARLEY RISOTTO (V) (GF) (DFA)
British foraged mushrooms, mushroom dashi, black garlic

BBQ'D BRILL - £5 SUPP
Razor clams, celeriac, champagne & seaweed sauce

Desserts

TRADITIONAL CHRISTMAS PUDDING (GFA) (VGA)
Brandy & vanilla anglaise

SEA BUCKTHORN TART
Meringue, Greek yoghurt sorbet

FIG MILLE-FEUILLE - £3 SUPP
Fig ice cream

PARIS-BREST
Chocolate, hazelnut

DAMSON CHEESECAKE - £3 SUPP
Italian meringue, damson ice cream

CHEF SELECTION OF 3 BRITISH CHEESES (GFA)
Cheddar, blue & goats cheese with accompaniments

2 COURSE (STARTER & DESSERT) | £25

2 COURSES | £32

3 COURSES | £39.50

Please advise your server of any dietary requirements. A discretionary 10% service charge will be added to your bill, this is shared in full between the team. Key: (V) Vegetarian, (VG) Vegan, (GF) Gluten Free, (GFA) Gluten Free available



At The Lawns Grill

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, bourguignon & truffle butter

8oz SALT AGED SIRLOIN STEAK (GF)	38	25oz PORTERHOUSE SHARING STEAK (GF)	86
8oz SALT AGED RIBEYE STEAK (GF)	40	25oz COTE DE BEOUF SHARING STEAK (GF)	84
8oz SALT AGED FILLET STEAK (GF)	55		

Sides

HAND CUT CHIPS WITH PARSLEY MAYONNAISE	5.50	PIGS IN BLANKETS IN HOMEMADE WHOLE GRAIN MUSTARD	7
ROASTED BABY CARROTS & PARSNIPS IN A WINTER DRESSING	6	ROSEMARY & GARLIC ROAST POTATOES	6
		EXTRA JUG OF JUS	3

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My Fish

In 2015, Gary App's began his new business venture – My Fish Company Ltd. The aim was to establish a specialist seafood wholesale business where quality is king.

Growing @ field 28

Growing @ field 28 are a pesticide and biocide-free farm in Daresbury, Cheshire using traditional market-garden, no-dig cultivation to produce and distribute high-quality specialist leaf, microgreens, edible flowers & heritage vegetables to restaurants across the UK.

Udale Speciality food

Udale Speciality Foods is a family-owned business run by two brothers, Ian and Neil Udale. The company was founded by their great grandfather in 1905. Ian and Neil come from Cumbrian farming stock, stretching back hundreds of years so have a good understanding of the importance of traditional sustainable hill farming in the Lake District. Their enthusiasm for supplying customers with the very best service has led to a long and proven track record which is reflected in their high customer retention rate and multiple great taste awards in successive years for select cuts of meat.

Wirralstone Farm

Wirralstone Farm in Burton has been the home to the successful Kerribella herd of pedigree Tamworth pigs since 2010. These are a heritage breed that have links to the old English forest pig. They have not been crossed with Chinese pig genes like other traditional and commercial breeds. As such they are slow growing and produce a more flavourful pork with marbled intramuscular fat. The farm rears outdoor bred stock where the pigs get to run around, dig and sleep in the Wirral sunshine in a high welfare environment.

Solo Bread

Solo Bread is a bread focused wholesale bakery based in Birkenhead.

All of their bread is made with stone ground flour from organic wheat and rye, grown within 60 miles of the bakery. They buy grain directly from the farmer and then the grain is milled fortnightly on 300 year old french burr stones by David Howell at Offley mill, a traditional watermill. The fresh flour and stone milling contributes a unique flavour and texture to the bread. Paired with the long fermentation that all of their breads undergo, it makes for a highly nutritious and digestible bread.

Valrhona Chocolate

Since 1922 the vocation of Valrhona has been to create exceptional gourmet chocolate, while respecting the artisan's know-how and fine French taste. Dedicated to quality, Valrhona selects and purchases its cocoa beans directly from choice plantations, thus securing an exclusive supply of Grand Crus from South America, the Pacific Ocean and the Caribbean. Valrhona was one of the first chocolatiers to describe their chocolate in a similar fashion to wine with the labelling of such creations as grand cru, single origin, single estate and even vintage chocolate. Valrhona is regarded as being amongst the best of the few french chocolate makers today creating their chocolate from bean to bar.