



# SUNDAY LUNCH

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 (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*



# GRILL MENU

*At The Lawns Grill*

## From the *Mibrasa* charcoal grill

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*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

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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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