

Lawns Grill - A la Carte Menu

To Start

Asparagus & ricotta agnolotti Asparagus veloute	13	Yellowtail ceviche (gf) Labnah, chervil, umeboshi	16
Heritage Tamworth pig pate en croute	9	Chicken liver parfait (gfa)	12
Pickled walnut gel, moutarde de meaux		Cherry, bee pollen, sourdough, smoked truffle butter	
Isle of Wight tomato salad (gf)	11	Curried artichoke soup (v) (vga) (gfa) Flatbread, curried leaf aioli	13
Pistachio pesto, goats curd, tomato consomme		Γιαιοτεάα, είντιεα τεάρ αιοίι	
Mains			
Turbot cooked over charcoal (gf)	28	Heritage tamworth pork (gfa)	28
Artichoke, asparagus veloute, foraged sea herbs, white aspa purple sprouting broccoli	ragus,	Black pudding, radish, Jerusalem artichokes, glazed pork cheek	
Summer truffle & wild garlic gnocchi (v)	21	Locally caught wild stonebass	27
Courgette, yogurt, rachel reserva goats cheese		Heritage carrots, bisque, British courgette, razor clams	
Pearl barley risotto with British mushrooms (v) (vga Mushroom dashi, black garlic) 23	Hebridean lamb (gfa) Wye valley asparagus, lamb belly, sheep yoghurt, sourdou parfait	28 1gh,
From the <i>Mibrasa</i> charcoal grill			
All steaks are locally sourced British beef of the best quali your choice of sauce. Choose from: brandy & peppercorn, Bo	•	with hand cut chips, roasted roscoff onion, san marzano tomat cuffle butter.	o and
80z salt aged sirloin steak (gf)	36	25oz Porterhouse sharing steak (gf)	80
80z salt aged ribeye steak (gf)	40	20oz Chateaubriand sharing steak (gf)	85
80z salt aged fillet steak (gf)	55	25oz Cote de beouf sharing steak (gf)	85
Sides			
Hand cut chips with a wild garlic mayonnaise (gf)	5	Roasted hassleback potatoes in garlic butter (gf)	5
Baby root vegetables roasted in a wild garlic	5	BBQ hispi cabbage, white verju dressing,	5
pesto (n) (gf)		pickled new seasoned shallots (gf)	