



Lawns Grill - A la Carte Menu

To Start

Asparagus & ricotta agnolotti <i>Asparagus veloute</i>	13	Yellowtail ceviche (gf) <i>Labnah, chervil, umeboshi</i>	16
Lamb pate en croute <i>Mint verjus, gel, moutarde de meaux</i>	9	Chicken liver parfait (gfa) <i>Cherry, bee pollen, sourdough, smoked truffle butter</i>	12
Isle of Wight tomato salad (gf) <i>Pistachio pesto, goats curd, tomato consomme</i>	11	Curried artichoke soup (v) (vga) (gfa) <i>Flatbread, curried leaf aioli</i>	13

Mains

Turbot cooked over charcoal (gf) <i>Asparagus veloute, foraged sea herbs, white asparagus, British broad beans</i>	28	Heritage tamworth pork (gfa) <i>Black pudding, cherry, chicory</i>	28
Summer truffle & wild garlic gnocchi (v) <i>Courgette, yogurt, rachel reserva goats cheese</i>	21	Risotto of British crab <i>Broad beans, aged hard cheese, wild allium</i>	26
Pearl barley with British mushrooms (v) (vga) <i>Mushroom dashi, black garlic</i>	23	Hebridean lamb (gfa) <i>Wye valley asparagus, lamb belly, sheep yoghurt, sourdough, parfait</i>	28

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, Bordelaise, truffle butter.

8oz salt aged sirloin steak (gf)	36	25oz Porterhouse sharing steak (gf)	80
8oz salt aged ribeye steak (gf)	40	20oz Chateaubriand sharing steak (gf)	75
8oz salt aged fillet steak (gf)	55	25oz Cote de beouf sharing steak (gf)	70

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 pesto (n) (gf)	5	BBQ hispi cabbage, white verju dressing, pickled new seasoned shallots (gf)	5

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



Lawns Grill - Dessert Menu

Dessert

Caramac creameux <i>Shortbread, burnt butter ice cream, peanut butter shards</i>	10	Amalfi lemon <i>Lemon honey ice cream and shiso sorbet, lemon and poppy seed madeleine, shortbread, Amalfi lemon gel, lemon tuille</i>	10
Wild strawberry & gariguette cheesecake <i>Thyme, meringue</i>	10	Pistachio mille-feuille <i>Pistachio ice cream, wild Costa Rica vanilla chantilly, bergamot</i>	10

Cheese Trolley

Our cheese selection has been carefully crafted with the best of British cheeses, with seasonal changes and guest cheeses from further afield. You can select your choice based on your preference as well as having the chance to try something completely unique. The restaurant team will happily guide you through the whole experience.

Selection of 3 <i>Crackers, grapes, chutney</i>	17	Selection of 5 <i>Crackers, grapes, chutney</i>	24
Full cheese board <i>Crackers, grapes, chutney</i>	55		

Petits fours

Chef's selection of handmade petits fours	6
---	---

Hot Drinks & Liquors

Americano	2.7	Baileys	6
Cappuccino	4	Jameson	4.2
Espresso	2.5	Courvoisier	5.50
Flat White	3.7	Cointreau	4.30
Caffé Latte	4.2	Disaronno	4.30
Mocha	3.5	Any liquor coffee	14
Tea (<i>ask your server for flavours</i>)	3		

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