



Lawns Grill - A la Carte Menu on Sunday

To Start

Seafood gratin <i>Scallop, lobster, crab, leek mornay, sea herbs</i>	14	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

Wild garlic & asparagus risotto <i>Aged hard cheese, pistachio</i>	25	Roast sirloin of beef (served pink) <i>Roast potatoes, seasonal vegetables, Yorkshire pudding, jus</i>	25
Wild caught turbot <i>Asparagus veloute, labnah, foraged sea herbs, carrot</i>	24	Roast cornfed chicken breast <i>Roast potatoes, seasonal vegetables, Yorkshire pudding, jus</i>	23
Tamworth pork tomahawk <i>Wild garlic hollandaise, hand cut chips</i>	27	Stuffed lamb saddle <i>Roast potatoes, seasonal vegetables, Yorkshire pudding, jus</i>	25

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)	85
8oz salt aged fillet steak (gf)	55	25oz Cote de beouf sharing steak (gf)	85

Sides

Hand cut chips with a parsley mayonnaise (gf)	5	Roasted hasselback potatoes in garlic butter (gf)	5
Extra Yorkshire pudding	2	BBQ hispi cabbage, white verju dressing, pickled new seasoned shallots (gf)	5
Baby root vegetables roasted in a wild garlic pesto (n) (gf)	5	Extra jug of jus	1.50

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 & gariguetta 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
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Hot Drinks & Liquors

Americano	2.7	Baileys	4
Cappuccino	4	Jameson	4
Espresso	2.5	Courvoisier	6.5
Flat White	3.7	Cointreau	4
Caffé Latte	4.2	Disaronno	4
Mocha	3.5	Any liquor coffee	10
Tea (<i>ask your server for flavours</i>)	3		

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