

Lawns Grill on Sunday

Available from 12:30-3:30pm & 6:00-9:30pm, every Sunday

Nibbles

House marinated sicillian olives	4.50
Freshly baked sourdough	5
<i>Extra virgin olive oil, house whipped butter</i>	
To Start	
Roasted artichoke soup(v) (vga)	8
<i>with Kirkhams cheddar cheese</i>	
Seafood gratin	10
<i>Halibut, scallop, prawn, mornay, kirkhams cheddar</i>	
Lobster & scallop ravioli	14
<i>Lobster bisque, coriander, spring onions</i>	
Beetroot cured salmon (gf)	9
<i>salt-baked beetroot, fennel & horseradish emulsion</i>	
Chicken & duck liver parfait	10
<i>Blood orange jelly, toasted sourdough</i>	
Smoked pigeon	14
<i>Pickled walnut, shallot, golden raisin, cracker bread</i>	

From the Mibrasa charcoal grill

Our beef comes from selected breeds from farms that meet our very high ethical standards and dry aged for at least 32 days. All are served with chips, confit tomato, roasted roscoff onion and a choice of sauce. All beef dishes can be made gluten free (gf) upon request.

Salt aged sirloin steak	<i>All served with your choice of sauce. Choose from:</i>
8oz 26	
Salt aged ribeye steak	Brandy & Peppercorn
10oz 35	—
Fillet steak	Bourguignonne
8oz 38	—
	Truffle
	Butter

Sides

Hand cut chips	5
BBQ leeks, pine nut, herb dressing	5
Roasted potatoes	5
Tenderstem broccoli with toasted almonds	5
Extra jug of jus	3

Mains

Halibut	30
<i>artichoke, white grapes, cauliflower, sea herbs</i>	
Wild mushroom risotto (v) (vga) (gfa)	23
<i>crispy hens' egg & truffle aged parmesan</i>	
Dover sole	40
<i>Lemon butter, brown shrimp sauce, choice of side</i>	
Duo of highland venison	30
<i>loin & haunch with potato terrine, cabbage</i>	
Treacle cured sirloin	28
<i>ben of the woods, roasted onion, port jus</i>	

Sunday lunch

Roast sirloin of beef (gfa)	24
<i>Roasted potatoes, seasonal vegetables</i>	
Roast Lamb (gfa)	21
<i>Roasted potatoes, seasonal vegetables</i>	
Roasted chicken breast (gfa)	21
<i>mini chicken leg pie, roasted potatoes, seasonal vegetables</i>	

To share

Perfect for 2 people to share. Served with beef dripping chips and your choice of sauce.



30oz Cote de boeuf | 60

The cote de boeuf is a bone in ribeye. Perfect for 2 people to share! (Please allow up to 45 mins)

30oz Porterhouse | 60

The porterhouse gives you a taste of both the fillet & the loin so you can enjoy the best of both worlds. Perfect for 2 people to share! (Please allow up to 45 mins)

Please inform your server of any allergens or dietary requirements. A full allergen sheet is available upon request. 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 | (gfa) gluten free available (vga) vegan available (n) nuts