

# Lawns Grill

Available from 6-9:30pm, Monday-Thursday &  
12-9:30pm, Friday-Saturday

## To Start

Freshly baked sourdough <i>English rapeseed oil, house whipped butter</i>	5
Jersey Royal velouté (v) <i>Potato tuile, wild garlic</i>	8
Glazed pork cheek <i>Roasted langoustine, shellfish consommé</i>	15
Spinach & ricotta tortellini (v) <i>Parmesan, spinach</i>	11
Chicken & duck liver parfait <i>Port jelly, chicken fat brioche, ethical foie gras</i>	10
Salmon tartare <i>Dashi, apple, avocado</i>	11
Squab pigeon <i>Beetroot, celeriac, confit leg, hazelnut</i>	14

## Mains

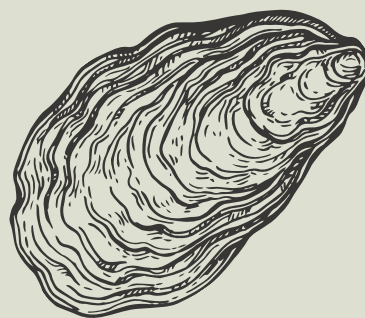
Cornish red mullet <i>Squid ink spaghetti, langoustine bisque, shellfish</i>	24
Beetroot wellington (v) (vg) <i>Grilled asparagus, mushroom sauce</i>	22
Welsh lamb rump <i>Served pink, sweet bread, shoulder &amp; potato terrine, asparagus, black garlic &amp; anchovy</i>	25
Stuffed brill <i>Scallop &amp; chervil, crab &amp; crushed Jersey Royal, white asparagus, butter sauce</i>	28
Beef wellington <i>Bone marrow mashed potato, roast onion, shallot, red wine jus</i>	38   70
A taste of duck <i>Salt aged duck, red cabbage, fennel, citrus sauce</i>	29

## From the 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, slow roasted mushroom, onion ring and a choice of sauce. All beef dishes can be made gluten free (gf) upon request.*

Gold aged sirloin steak 8oz   32	<i>All served with your choice of sauce. Choose from:</i>
Gold aged ribeye steak 10oz   36	Brandy & Peppercorn
Fillet steak 8oz   44	Café de Paris butter
	Béarnaise
Côte de boeuf sharing steak 30oz   90	
Pork Tomahawk <i>Cabbage heart, cider jus, choice of side</i>	25

## Catch of the day



Oysters  
See market specials menu

## Sides

Creamed spinach & nutmeg	5
Hand cut chips with Béarnaise sauce	5
New season potatoes with wild garlic butter	5
Tenderstem broccoli with toasted almonds	5
Green salad or Caesar salad	5

Please inform your server of any 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