

# Lawns Grill

Available from 6-9:30pm, Monday-Thursday &  
12-4pm & 6-9:30pm, Friday-Saturday

Freshly baked sourdough 5  
*English rapeseed oil, house whipped butter*

## To Start

Wirral watercress & potato velouté (v) (vga) 8  
*Crispy hens egg, nasturtium*

Lobster & scallop ravioli 14  
*Lobster bisque, coriander, spring onions*

Isle of Wight tomatoes (v) (vga) 9  
*Kirkham's cheddar, black olive, basil, conomme*

Chicken & duck liver parfait 10  
*Blackberry, port jelly, toasted sourdough*

Scorched mackerel 10  
*Cucumber, buttermilk, horseradish, gooseberry*

Venison carpaccio 12  
*Beetroot, bitter leaves, orange & elderberries*

## Mains

Monkfish over coals 29  
*Pak choi, Thai green curry sauce, coconut & sesame rice*

Ricotta, pea & broad bean tortellini (vga) 25  
*Aged parmesan, mint*

Treacle cured roast sirloin 28  
*Parmesan & beef fat potato, wild mushroom, port jus, pickled mustard, crispy short-rib*

Wild sea bass 27  
*Mussels, clams, summer vegetables, squid ink gnocchi*

Wild mushroom risotto 24  
*Truffle, pickled shallot, hen of the wood*

Salt aged duck 30  
*Fennel, lavender, roasted peach, duck leg gyoza*

## 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.*

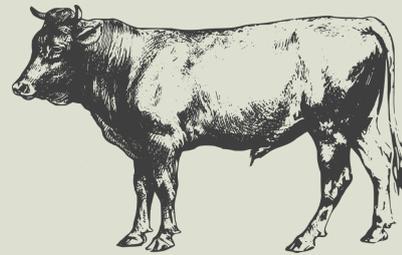
Salt aged sirloin steak 8oz | 26  
*All served with your choice of sauce. Choose from:*

Salt aged ribeye steak 10oz | 35  
Brandy & Peppercorn

Chimichurri

Fillet steak 8oz | 38  
Béarnaise

## To share



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)*

## Sides

Roasted cauliflower, pine nut, lemon, herb dressing 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 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 | (vga) vegan available

Please note, this is a sample menu and all dishes are subject to change.