

Lawns Grill

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

Nibbles

Freshly baked sourdough 5
English rapeseed oil, house whipped butter

To Start

Butternut squash velouté (v) (vga) 8
Pumpkin Seeds & Sage

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

Celeriac 9
Mushroom dashi, parmesan, truffle, pickled mushroom

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

Confit sea trout 12
Apple, radish, caviar

Smoked pigeon 14
Heritage carrots, coriander, orange & cracker bread

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

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

Mains

Dover sole 34
Capers, tenderstem, brown shrimp, lemon butter sauce, almond

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

Ravioli (v) 25
Smoked mash, egg yolk, violet artichoke & winter squash

Seabream 26
Scallop & langoustine, winter vegetable & shellfish cassoulet, lovage

Wild mushroom risotto (v) (vg) 18
Pickled shallot, hen of the wood, lancashire bomb

Highland venison 30
Roasted loin, braised haunch, kohlrabi & sauce grandhuntsman

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)

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.