

# 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

Stuffed brill 34  
*Tenderstem, brown shrimps, caper sauce, crab scallop*

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.