

# 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*

Isle of Wight tomato's (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*

## 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

## Mains

Barbecue monkfish tail 29  
*Pak choi, Thai green curry sauce*

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*

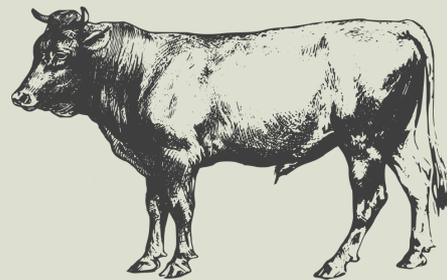
Wild sea bass 27  
*Mussel, clams, summer vegetables, squid ink gnocchi*

Roasted celeriac 24  
*Wild mushroom, truffle, pickle onion*

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

## To share

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



Côte de boeuf 30oz | 60

Beef wellington 70

Porterhouse 30oz | 60

## 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 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 | (vga) vegan available

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