

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 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

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 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

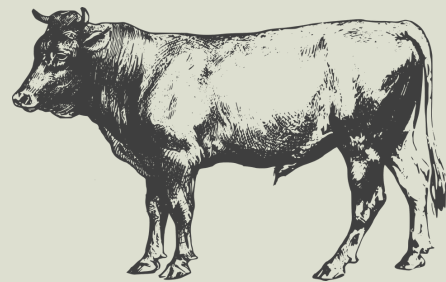
Wild sea bass 27
Mussel, clams, summer vegetables, squid ink gnocchi

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.