



## Lawns Grill - A la Carte Menu

### Nibbles

Freshly baked sourdough (v) (vga) <i>Extra virgin olive oil &amp; balsamic, house whipped butter</i>	5	Potted shin of beef <i>Beef fat brioche, onion butter</i>	8
Camembert for two (v) <i>Figs, honey, cultured butter with homemade milk bread</i>	20	Colchester oysters <i>Choose from shallot, vinegar &amp; lemon or XO poached</i>	(3) 9
House marinated Sicillian olives (vga)	4.50	Cornish salted Exmoor caviar <i>Bellini</i>	(10g) 80

### To Start

Smoked mackerel <i>Confit fennel, lovage, cucumber, mackerel emulsion</i>	11	Chicken liver parfait <i>Blackberries, dandelions, bee pollen, sourdough</i>	12
Squab pigeon wellington <i>Celeriac, hen of the woods, cep</i>	15	Hand dived Orkney scallop <i>Coco beans, seaweed butter, razor clams</i>	13
Roast onion tortellini (v) <i>Onion consomme, green allium oil</i>	12	Onion squash soup (v) (vga) <i>Curry leaf, courgette bhaji</i>	9

### Mains

Celeriac & autumn truffle gnocchi (v) (vga) Basil & soft cheese custard, wet garlic	22	Delamere red poll sirloin <i>Horseradish emulsion, pressed potato, roscoff onion</i>	27
Turbot cooked over charcoal <i>White turnip, white grapes, sea beets, razor clams</i>	28	Native lobster <i>Yorkshire purple sprouted broccoli, scallop, bouillabaise</i>	32
Pearl barley risotto with British mushrooms (v) (vga) <i>Mushroom dashi, black garlic</i>	23	Lake District venison <i>Salsify, damson, haunch, bee pollen</i>	28

### From the *Mibrasa* charcoal grill

*All steaks are locally sourced British beef of the best quality served with hand cut chips, roasted roscoff onion, tomato and your choice of sauce. Choose from: brandy & peppercorn, Bordelaise, truffle butter, bone marrow butter*

8oz salt aged sirloin steak	34	28oz Porterhouse sharing steak	90
10oz salt aged bavette steak	26	28oz Cote de beuf sharing steak	70
8oz salt aged fillet steak	42		

### Sides

Hand cut chips with a chicken fat mayonnaise	5	Roasted hassleback potatoes in garlic butter	5
Baby root vegetables roasted in an autumn dressing (n)	5	Greens in a butter emulsion	5
		Grilled hispi cabbage with walnuts & honey	5

Please inform your server of any allergens or 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 | (n) nuts



## Our Suppliers

### Edge & Son's Butchers

*The business started in the 1700s where the Edge family used to walk cattle from the farm in the Village of Edge, near Broxton in Cheshire to the ferry for transportation of livestock to the Isle of Man. In 1844 Callum's great great grandfather decided to build a shop near where the ferry sailed in 'New Ferry', Wirral. The same shop is the heart of the business today. They sell the very best meat from local, free range, British, Native and Rare breed livestock. Their business is founded on respect to the animal, the farmer, the team, the customer and the environment.*

### Growing @ field 28

*Growing @ field 28 are a pesticide and biocide-free farm in Daresbury, Cheshire using traditional market-garden, no-dig cultivation to produce and distribute high-quality specialist leaf, microgreens, edible flowers & heritage vegetables to restaurants across the UK.*

### Udale Speciality food

*Udale Speciality Foods is a family-owned business run by two brothers, Ian and Neil Udale. The company was founded by their great grandfather in 1905. Ian and Neil come from Cumbrian farming stock, stretching back hundreds of years so have a good understanding of the importance of traditional sustainable hill farming in the Lake District. Their enthusiasm for supplying customers with the very best service has led to a long and proven track record which is reflected in their high customer retention rate and multiple great taste awards in successive years for select cuts of meat.*

### Wards Fishmongers

*Established in 1927 by Emily Ward, the wife of a ship's cook from Birkenhead, Ward's Fish is a family business currently owned and run by the fourth generation Simon and Nigel Buckmaster. Quality, service and value are at the heart of everything they do.*

### Solo Bread

*Solo Bread is a bread focused wholesale bakery based in Birkenhead.*

*All of their bread is made with stone ground flour from organic wheat and rye, grown within 60 miles of the bakery. They buy grain directly from the farmer and then the grain is milled fortnightly on 300 year old french burr stones by David Howell at Offley mill, a traditional watermill. The fresh flour and stone milling contributes a unique flavour and texture to the bread. Paired with the long fermentation that all of their breads undergo, it makes for a highly nutritious and digestible bread.*



## Lawns Grill - Dessert Menu

### Dessert

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Dark chocolate & peanut butter fondant <i>Peanut butter ice cream</i>	10	Apple & honey mille-feuille <i>Roast apple &amp; honey ice cream</i>	9
Tonka bean & sea buckthorn cheesecake <i>Olive oil ice cream, basil</i>	10	Lemon choux <i>Lemon &amp; Morton dairy ice cream, confit lemon</i>	10

### Cheeses

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*Our cheese selection has been carefully crafted with the best of British cheeses, with seasonal changes and guest cheeses from further afield. You can select your choice based on your preference as well as having the chance to try something completely unique. The restaurant team will happily guide you through the whole experience.*

Selection of 4 <i>Crackers, quince jelly, grapes, chutney</i>	10	Selection of 6 <i>Crackers, quince jelly, grapes, chutney</i>	15
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### Hot Drinks & Liquors

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Americano	3.7	Baileys	4
Cappuccino	4	Jameson	4
Espresso	2.5	Courvoisier	6.5
Flat White	3.3	Cointreau	4
Caffé Latte	4.2	Disaronno	4
Mocha	3.5	Any liquor coffee	10
Twinings Tea ( <i>ask your server for flavours</i> )	3		