



The Lawns Grill

Warm welcome | Fabulous food | Great service



www.thorntonhallhotel.com



Lawns Grill - Seafood Appetisers

Caviar selection

All caviar is served with creme fraiche, homemade bellini's, shallots & capers

Salmon keta roe	(30g) 20	Cornish salted Exmoor caviar	(30g) 90
Spherika trout roe	(30g) 35		

Colchester Oysters

Shallot vinegar & lemon	(3) 9	XO poached	(3) 9
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Lawns Grill - A la Carte Menu

Nibbles

Freshly baked sourdough (v) (vga) <i>Extra virgin olive oil & balsamic, house whipped butter</i>	5	Sicilian olives (v) <i>Marinated in lemon, thyme & olive oil</i>	4.50
		Smoked truffle baron bigod miette de pain (v) <i>Roscoff & white verjus chutney</i>	8

To Start

Native lobster <i>Lancashire pomme dauphine, tarragon oil, lobster bisque</i>	13	Miso cured hand dived Orkney scallop (gf) <i>Thai basil, Tokyo turnip, wild rice</i>	13
Squab pigeon (gf) <i>Confit leg, black garlic ketchup, pressed potato</i>	15	Chicken liver parfait (gfa) <i>Red current, bee pollen, sourdough, smoked truffle butter</i>	12
Cacklebean egg (v) <i>Confit egg yolk, smoked potato espuma, parsley mayonnaise, set dashi broth, onion potato crisp</i>	10	Celeriac & truffle soup (v) <i>Shallot milk bread, cornish yarg mousse</i>	11

Mains

Winter truffle gnocchi (v) <i>Artichoke, madeira, tarragon</i>	21	Duo of British pork (gf) <i>Black pudding, black garlic ketchup, Jerusalem artichokes</i>	26
Turbot cooked over charcoal (gf) <i>Cucumber, seaweed braisage, foraged sea herbs</i>	28	British crab & scallop raviolo <i>Potato, baby fennel, crab and langoustine bisque</i>	32
Pearl barley risotto with British mushrooms (v) (vga) <i>Mushroom dashi, black garlic</i>	23	Lake District venison <i>Tartare, pithivier, parsley, venison jus</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, san marzano tomatoes and your choice of sauce. Choose from: brandy & peppercorn, Bordelaise, truffle butter.

8oz salt aged sirloin steak (gf)	34	25oz Porterhouse sharing steak (gf)	80
10oz salt aged bavette steak (gf)	26	24oz Cote de beouf sharing steak (gf)	70
8oz salt aged fillet steak (gf)	42		

Sides

Hand cut chips with a parsley mayonnaise (gf)	5	Roasted hasselback potatoes in garlic butter (gf)	5
Baby root vegetables roasted in an winter dressing (n) (gf)	5	Winter greens in a butter emulsion (gf)	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



Lawns Grill - Dessert Menu

Dessert

Dark chocolate delice <i>Lemon & white chocolate icecream</i>	9	Warm Frangipane tart <i>Prunes soaked in armagnac, almond and malted ice cream</i>	10
Caramac creameux <i>Shortbread, burnt butter ice cream, peanut butter shards</i>	10	Sheep yogurt mousse <i>Ginger bread, bergamot & orange curd, forced rhubarb</i>	9
Pineapple tart tatin <i>Salted caramel ice cream</i>	9	Coffee & vanilla panna cotta <i>Cappuccino cake, chocolate & espresso sauce, candied walnuts</i>	9

Cheese Trolley

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
Full cheese board <i>Crackers, quince jelly, grapes, chutney</i>	28		

Hot Drinks & Liquors

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
Tea (<i>ask your server for flavours</i>)	3		

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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.