



Lawns Grill - A la Carte Menu on Sunday

To Start

Beef tartare <i>Cherry, parsley mayo, sourdough cracker, labneh</i>	12	Seafood gratin <i>Scallop, crab, sea herbs, leek mornay</i>	14
Isle of Wight tomato salad (gf) <i>Olive oil, aged hard cheese</i>	11	Chicken liver parfait (gfa) <i>Cherry, bee pollen, sourdough, smoked truffle butter</i>	12
Bbq'd British sardines <i>Roasted pepper tapenade, homemade focaccia, olive oil</i>	8	Asparagus veloute <i>Baron bigod bonbon</i>	10

Mains

Risotto of pea & asparagus <i>Aged hard cheese, wild allium, granny smith apple</i>	24	Roast sirloin of beef (served pink) <i>Roast potatoes, seasonal vegetables, Yorkshire pudding, jus</i>	25
Salt aged duck breast <i>Dressed chicory, cherry</i>	24	BBQ'd poussin on the bone <i>Roast potatoes, seasonal vegetables, Yorkshire pudding, jus</i>	23
Turbot a la meuniere for 2 <i>Samphire, asparagus</i>	41	Roast saddle of lamb <i>Roast potatoes, seasonal vegetables, Yorkshire pudding, jus</i>	25

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 tomato and your choice of sauce. Choose from: brandy & peppercorn, chimichurri, béarnaise

8oz salt aged sirloin steak (gf)	36	25oz Porterhouse sharing steak (gf)	80
8oz salt aged ribeye steak (gf)	40	25oz Cote de beouf sharing steak (gf)	85
8oz salt aged fillet steak (gf)	55		

Sides

Hand cut chips with a parsley mayonnaise (gf)	5	Pan roasted jersey royals with labneh (gf)	5
Extra Yorkshire pudding	2	British asparagus with cultured butter and chives	5
Baby root vegetables roasted in pesto (n) (gf)	5	Extra jug of jus	2.50

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