



Lawns Grill - Hors d'oeuvre

Nibbles

Freshly baked sourdough (v) (vga) <i>Extra virgin olive oil & balsamic, house whipped butter</i>	6	Sicilian olives (v) (gf) (vg) <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

Caviar selection

All caviar is served with creme fraiche, homemade, blinis, shallots & capers

Cornish salted Exmoor caviar (30g) 90

Native Oysters

Shallot vinegar & lemon	(3) 9	Chilli miso	(3) 9
Panko Oyster <i>Compressed apple, red verjus, dill oil,</i>	(3) 12		



Lawns Grill - A la Carte Menu

To Start

Asparagus & ricotta agnolotti <i>Asparagus veloute</i>	13	Yellowtail ceviche (gf) <i>Labnah, chervil, umeboshi</i>	16
Lamb pate en croute <i>Mint verjus, gel, moutarde de meaux</i>	9	Chicken liver parfait (gfa) <i>Cherry, bee pollen, sourdough, smoked truffle butter</i>	12
Isle of Wight tomato salad (gf) <i>Pistachio pesto, goats curd, tomato consomme</i>	11	Curried artichoke soup (v) (vga) (gfa) <i>Flatbread, curried leaf aioli</i>	13

Mains

Turbot cooked over charcoal (gf) <i>Asparagus veloute, foraged sea herbs, white asparagus, British broad beans</i>	28	Heritage tamworth pork (gfa) <i>Black pudding, cherry, chicory</i>	28
Summer truffle & wild garlic gnocchi (v) <i>Courgette, yogurt, rachel reserva goats cheese</i>	21	Tortellini of foraged morels <i>Mascarpone, mushroom dashi, basil</i>	26
Risotto of British crab <i>Aged hard cheese, wild allium, granny smith apple</i>	26	Hebridean lamb (gfa) <i>Wye valley asparagus, lamb belly, sheep yoghurt, sourdough, parfait</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 tomato and your choice of sauce. Choose from: brandy & peppercorn, Bordelaise, truffle butter.

8oz salt aged sirloin steak (gf)	36	25oz Porterhouse sharing steak (gf)	80
8oz salt aged ribeye steak (gf)	40	20oz Chateaubriand sharing steak (gf)	75
8oz salt aged fillet steak (gf)	55	25oz Cote de beouf sharing steak (gf)	70

Sides

Hand cut chips with a wild garlic mayonnaise (gf)	5	Roasted hasselback potatoes in garlic butter (gf)	5
Baby root vegetables roasted in a wild garlic pesto (n) (gf)	5	BBQ hispi cabbage, white verju dressing, pickled new seasoned shallots (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