



## Lawns Grill - Hors d'oeuvre

### Nibbles

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Freshly baked sourdough (v) (vga) <i>Extra virgin olive oil &amp; balsamic, house whipped butter</i>	5	Sicilian olives (v) (gf) (vg) <i>Marinated in lemon, thyme &amp; olive oil</i>	4.50
Panko'd Oyster <i>Compressed apple, red verjus, dill oil</i>	(1) 4	Smoked truffle baron bigod miette de pain (v) <i>Roscoff &amp; white verjus chutney</i>	8

### Caviar selection

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

Cornish salted Exmoor caviar (30g) 90

### Colchester Oysters

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Shallot vinegar & lemon	(3) 9	Chilli miso	(3) 9
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## Lawns Grill - A la Carte Menu on Sunday

### To Start

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Seafood gratin <i>Scallop, lobster, crab, leek mornay, sea herbs</i>	14	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

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Wild garlic & asparagus risotto <i>Aged hard cheese, pistachio</i>	25	Roast sirloin of beef (served pink) <i>Roast potatoes, seasonal vegetables, Yorkshire pudding, jus</i>	25
Wild caught turbot <i>Asparagus veloute, labnah, foraged sea herbs, carrot</i>	24	Roast cornfed chicken breast <i>Roast potatoes, seasonal vegetables, Yorkshire pudding, jus</i>	23
Tamworth pork tomahawk <i>Wild garlic hollandaise, hand cut chips</i>	27	Stuffed lamb saddle <i>Roast potatoes, seasonal vegetables, Yorkshire pudding, jus</i>	25

### From the *Mibrasa* charcoal grill

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*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)	85
8oz salt aged fillet steak (gf)	55	25oz Cote de beouf sharing steak (gf)	85

### Sides

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Hand cut chips with a parsley mayonnaise (gf)	5	Roasted hasselback potatoes in garlic butter (gf)	5
Extra Yorkshire pudding	2	BBQ hispi cabbage, white verju dressing, pickled new seasoned shallots (gf)	5
Baby root vegetables roasted in a wild garlic pesto (n) (gf)	5	Extra jug of jus	1.50

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