



Lawns Grill - A la Carte Menu on Sunday

To Start

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
Heritage Tamworth pig pate en crouete <i>pickled walnut gel, moustard de meaux</i>	9	Curried artichoke soup (v) (vga) (gfa) <i>Flatbread, curried leaf aioli</i>	13

Mains

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
Hebridean lamb rump <i>Chive mash, whole grain mustard jus</i>	26	Roast cornfed chicken breast <i>Roast potatoes, seasonal vegetables, Yorkshire pudding, jus</i>	23
BBQ monkfish <i>Asparagus veloute, Wye valley asparagus</i>	24	Heritage tamworth leg of pork <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, 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

Hand cut chips with a parsley mayonnaise (gf)	5	Roasted hasselback potatoes in garlic butter (gf)	5
Extra Yorkshire pudding	2	Spring greens in a butter emulsion (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