



The Lawns Grill

Warm welcome | Fabulous food | Great service



www.thorntonhallhotel.com



Lawns Grill - Hors d'oeuvre

Nibbles

Freshly baked selection of house breads (v) (vga) <i>Extra virgin olive oil & balsamic, house whipped butter</i>	5	Sicilian olives (v) (gf) (vg) <i>Marinated in lemon, thyme & olive oil</i>	4.50
Panko'd Oyster <i>Bread crumbed oyster, compressed apple, smoked eel</i>	3 for 12	Smoked truffle baron bigod miette de pain (v) <i>Roscoff & white verjus chutney</i>	8
Bbq'd British sardines <i>Roasted pepper tapenade, homemade focaccia, olive oil</i>	8		

Caviar selection

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

Exmoor Caviar started in 2012 in the foothills of the Exmoor National Park. Exmoor Caviar is 'the' luxurious original British culinary delicacy, formed from a rare and exquisite founding, taking natural and sustainable heritage; and has grown to become a world brand leader representing only the finest caviar.

Cornish salted Exmoor caviar	(10g) 35	Cornish salted Exmoor caviar	(30g) 90
Cornish salted Exmoor caviar	(20g) 55		

Colchester Oysters

All oysters are served over crushed ice with either pairing of shallot vinegar & lemon or chilli miso

They are caught off the coast of Essex, where oysters have been farmed since Roman times. The oysters lay on the river bed roaming with the mineral rich, brackish tides.

Shallot vinegar & lemon	3 for 9	Chilli Miso	3 for 9
Shallot vinegar & lemon	6 for 16	Chilli Miso	6 for 16



Lawns Grill - A la Carte Menu

To Start

Asparagus & ricotta agnolotti <i>Asparagus veloute</i>	13	Chicken liver parfait (gfa) <i>Cherry, bee pollen, sourdough, smoked truffle butter</i>	12
Royal squab pigeon <i>Beetroot, gooseberries</i>	14	Liverpool bay mackerel <i>Smoked mackerel, mackerel ceviche, mackerel pate, pea veloute, linseed cracker, pea</i>	10
Isle of Wight tomato salad (gf) <i>Pistachio pesto, goats curd, tomato consomme</i>	11	Yellowtail ceviche <i>Umeboshi, British plums, labneh, plum vinegar</i>	14

Mains

Turbot cooked over charcoal <i>Scallop, seafood braisage, foraged sea herbs, courgette, cauliflower</i>	28	Heritage tamworth pork (gfa) <i>Black pudding, cherry, chicory, faggot</i>	28
Summer truffle & wild garlic gnocchi (v) <i>Courgette, yoghurt, rachael 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, 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)	70
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
Baby root vegetables roasted in a wild garlic pesto (n) (gf)	5	Grilled hispi cabbage, verju dressing, aged cheese and shallots	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

Caramac creameux <i>Shortbread, burnt butter ice cream, peanut butter shards</i>	10	Amalfi lemon <i>Lemon honey ice cream and sbiso sorbet, lemon and poppy seed madeleine, shortbread, Amalfi lemon gel, lemon tuille</i>	10
Wild strawberry & gariguetta cheesecake <i>Thyme, meringue</i>	10	Pistachio mille-feuille <i>Pistachio ice cream, wild Costa Rica vanilla chantilly, bergamot</i>	10

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 3 <i>Crackers, grapes, chutney</i>	17	Selection of 5 <i>Crackers, grapes, chutney</i>	24
Full cheese board <i>Crackers, grapes, chutney</i>	55		

Petits fours

Chef's selection of handmade petits fours	6
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Hot Drinks & Liquors

Americano	2.7	Baileys	6
Cappuccino	4	Jameson	4.2
Espresso	2.5	Courvoisier	5.50
Flat White	3.7	Cointreau	4.30
Caffé Latte	4.2	Disaronno	4.30
Mocha	3.5	Any liquor coffee	14
Tea (<i>ask your server for flavours</i>)	3		

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Our Suppliers

My Fish

In 2015, Gary App's began his new business venture – My Fish Company Ltd. The aim was to establish a specialist seafood wholesale business where quality is king.

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.

Wirralstone Farm

Wirralstone Farm in Burton has been the home to the successful Kerribella herd of pedigree Tamworth pigs since 2010. These are a heritage breed that have links to the old English forest pig. They have not been crossed with Chinese pig genes like other traditional and commercial breeds. As such they are slow growing and produce a more flavourful pork with marbled intramuscular fat. The farm rears outdoor bred stock where the pigs get to run around, dig and sleep in the Wirral sunshine in a high welfare environment.

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.