



THE LAWN

BEEF, GAME AND SEAFOOD FOCUSSED COOKING
CREATED WITH A STRONG BELIEF IN SCOTTISH PROVENANCE,
SUSTAINABILITY AND SEASONALITY.

@THELAWNSCOTLAND

SNACKS

ANDANTE SOURDOUGH BREAD 4.5
CULTURED BUTTER

LOCH FYNE OYSTERS, 3 or 6 9/17
SPICED RED PEPPER DRESSING, CORIANDER

HAGGIS BON BONS 5
ARRAN MUSTARD MAYO, PICKLED APPLE

STARTERS

TWEED VALLEY BEEF 12
OYSTER, CAVIAR, JERUSALEM ARTICHOKE

LOCH DUART SALMON 11
BUTTERMILK, HORSERADISH, APPLE, DILL, CELERY

DUCK PARFAIT 9
ORANGE, TARRAGON & BRIOCHE

HERITAGE GOLDEN BEETS 8
ERRINGTON GOATS CURD, ROWAN BERRIES, BASIL, WALNUTS

ROASTED CAULIFLOWER 9
AGED PARMESAN, MUSHROOM, KALE, PESTO



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MAIN COURSE

CASTLE GAME VENISON 30
LOIN, SAUSAGE, PEAR, MUSHROOM

GIGHA HALIBUT 28
ROAST CHICKEN BUTTER, ROAST LEEKS, WILD MUSHROOMS

DUCK BREAST 26
HAZELNUT DUKKAH, HAY BAKED CARROT, CORIANDER, CITRUS

WHOLE SEA BREAM 24
LEMON, CAPER, SEA VEG & SOFT HERBS

ROAST HARLEQUIN SQUASH 15
PEANUT, ONION, GOATS CURD MOUSSE, CRISPY SAGE

TWEED VALLEY BEEF

DRY AGED FOR A MINIMUM OF 35 DAYS

280G RIBEYE 35 | 300G SIRLOIN 32

ALL STEAKS ARE SERVED WITH BABY GEM SALAD WITH RANCH DRESSING & A CHOICE OF GREEN PEPPERCORN OR CHIMICHURRI SAUCE

SIDES

CRISPY POMME ANNA, SALT & VINEGAR 4.5

RATTE POTATOES, DULCE BUTTER 4.5

SPROUTING BROCCOLI, LEMON, CRISPY GARLIC, HAZELNUTS 4.5

GRILLED GEM LETTUCE, CAESAR, BACON, PARMESAN 4.5

ROASTED HISPI CABBAGE, CRÈME FRAICHE HORSERADISH SHALLOT 4.5