

Sandwiches ~ lunchtimes only

Ham and mustard	5-75
Cheddar and pickle	5-50
Smoked salmon	6-95
Prawn mayonnaise	6-75
Lawns club sandwich	7-50
Grilled bacon, lettuce, tomato	5-95
Minute sirloin steak in ciabatta	6-95

Available on brown or white bread, all sandwiches are served with salad and chips



Salads & Snacks

Bowl of olives or roasted almonds	3-50
Lawns mezzes board – olives, salami, Parma ham, hummus, cheese & ciabatta	7-50
Eggs Benedict	7-75
Toasted goats cheese on Waldorf salad	6-50
Avocado & crispy bacon salad	6-95
Caesar salad with griddled chicken	7-50

LUNCH AND DINNER MENU

STARTERS

Seasonal soup of the day with fresh bread and butter	4-95
Wild mushroom risotto topped with Parmesan cheese	6-75
Smoked haddock fishcakes topped with poached egg and served with sorrel sauce	5-95
Prawn and crayfish cocktail	6-75
Beef risotto meatballs with caponata	5-50
Whole sardines grilled in garlic butter with granary bread	5-75
Chicken liver parfait with toasted brioche	5-75
Smoked salmon platter, capers, lemon wedge and brown bread	6-95

MAIN COURSES

Slow roasted belly of pork, wholegrain mustard mash and red cabbage	11-50
Lamb tagine with couscous and preserved lemon	11-95
Pan fried sea bass on lemon risotto with avocado salsa	11-95
Creamy chicken curry with rice and poppodom	10-95
Tagliatelle, poached salmon with crayfish tails and wilted spinach	10-50
Oven roasted lamb rump, rosti potato and creamed leeks	12-25
Supreme of chicken, wild mushroom & tarragon sauce, potato cake, green beans	11-25
Roasted Mediterranean vegetables and Brie tart with sauté potatoes & salad leaves	10-00
Rib-eye steak, deep fried onion rings, tomato, chips and field mushroom	16-95
Beer battered haddock and chips, minted mushy peas and tartare sauce	10-25
Lawns 8oz beef burger with melted cheese, fries, side salad and relish	9-95
Traditional roast lunch –Sundays only	10-95

SIDE ORDERS – Mash, seasonal vegetables, garlic bread, salad, boiled buttered potatoes, chips
All 2-75

SWEETS & DESSERTS

Crème caramel with poached pear	5-00	Lemon posset	5-00
Treacle tart served with ginger ice cream	5-50	Eton mess	5-00
Apple and blackberry crumble with custard	5-00		
White and dark chocolate frozen terrine with chocolate sauce	5-00		
Sticky toffee pudding with fudge sauce and vanilla ice cream	5-50		
Ronaldo's Norfolk ice cream with shortbread or sorbet selection in a brandy snap basket	4-50		
Selection of cheese with biscuits and homemade chutney	6-50		

BEVERAGES

Pot of breakfast tea, Earl Grey, or herbal teas	1-75		
Cafetiere of coffee (per person)	2-25		
Americano, latte or cappuccino coffee	2-00	Hot chocolate	2-25