

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

@THELAWNSCOTLAND

SNACKS

HOME BAKED BREAD 5

ABERNETHY BUTTER

CRISPY TEMPURA OYSTERS 14

WASABI MAYO, PICKLED ASIAN VEGETABLES

HAGGIS BON BONS 5

ARRAN MUSTARD MAYO, PICKLED APPLE

NOCELLARA OLIVES 3.5

STARTERS

BUTTERNUT SQUASH SOUP 8

CHESTNUTS, SAGE, CHILLI OIL & CROUTONS

HAND DIVED ORKNEY SCALLOPS 14

JERUSALEM ARTICHOKE PUREE, BACON CRUMB & SHERRY

CHICKEN LIVER PARFAIT 10

TOASTED BRIOCHE, APPLE & VANILLA RELISH

SEABASS CEVICHE 11

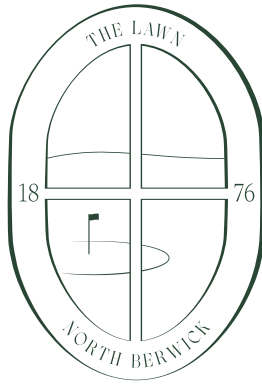
FENNEL, POMEGRANATE, PINK GRAPEFRUIT & CORIANDER

CARAMELISED RED ONION TART 8

CHARRED HALLOUMI, BALSAMIC & MOJO VERDE

BELHAVEN SMOKED FISH BOARD TO SHARE 24

SMOKED SALMON, SMOKED TROUT PATE, GIN CURED SALMON, HOT TREACLE SMOKED SALMON,
CROSTINI, HERB CRÈME FRAICHE & LEMON



MAIN COURSE

HIGHLAND VENISON LOIN 26
BLACK PUDDING, BEETROOT, SALSIFY & KALE

ROOT VEGETABLE GRATIN 14
WINTER GREENS, GRAIN MUSTARD DRESSING

NORTH SEA HALIBUT 27
WILTED GEM, BABY ONIONS, PICKLED SAMPHIRE, SHELLFISH CREAM

SEARED LOCH ETIVE SEA TROUT 20
FENNEL LYONNAISE, SAUCE VIERGE

BREAST OF CORN FED CHICKEN 19
WILD MUSHROOMS, TRUFFLED LEEKS, POTATO FONDANT, TARRAGON JUS

GRILLED NORTH BERWICK LOBSTER 27.5 / 55
GARLIC & HERB BUTTER, WARM SEA VEGETABLES
HALF OR WHOLE

TWEED VALLEY BEEF

OUR STEAKS ARE SCOTCH BEEF AND DRY AGED ON THE BONE
FOR A MINIMUM OF 32 DAYS

280G RIBEYE 36 | 280G SIRLOIN 35 | 225G FILLET 38 | 500G CHATEAUBRIAND TO SHARE 75

ALL STEAKS ARE SERVED WITH WATERCRESS, TRIPLE COOKED CHIPS OR SKIN ON FRIES

SAUCES 3.5
CAFÉ DE PARIS BUTTER, BEARNAISE, HORSERADISH CREAM,
PEPPERCORN, BLUE CHEESE & RED WINE

SIDES

TRIPLE COOKED CHIPS 5

CREAMED SAVOY CABBAGE 5

SAUTÉED WINTER GREENS, CHILLI OIL 5

SKIN ON FRIES 5

MIXED LEAF SALAD 5

NEW POTATOES, CRÈME FRAICHE, CRISPY SHALLOTS 5