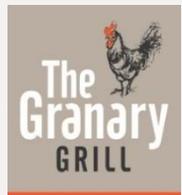


# Winter Dinner Menu



## Starters

<b>Soup of the day</b> with freshly baked bread (V)	£5.50
<b>Bread &amp; Olives</b> homemade breads, chicken skin butter, olives, balsamic, extra virgin olive oil	£6.00
<b>Moules marinières</b> sourdough toast	£6.50
<b>Goat's cheese salad</b> goat's cheese, poached pear, candied walnuts and radicchio	£5.00
<b>Ham hock terrine</b> fresh apple, celeriac salad, piccalilli	£6.50
<b>Crab cake</b> curry mayo, apple salad	£7.00

## Mains & Grills

<b>8oz sirloin steak</b> garlic butter, fries or triple cooked chips, grilled tomato and field mushroom	£21.50
<b>Steak frites</b> bavette steak, fries, garlic butter	£12.50
<b>Herb crusted roasted hake</b> triple cooked chips, grilled tomato and field mushroom	£16.00
<b>Weston Burger:</b> 6oz British beef burger, cave aged cheddar, brioche bun, triple cooked chips and house slaw	£12.95
<b>Battered halloumi</b> triple cooked chips, mushy peas (V)	£12.00
<b>Garlic and thyme grilled chicken breast</b> fries, grilled tomato and field mushroom	£13.50
<b>Roast butternut squash</b> stuffed with green lentils, cranberries, pistachio and pine nuts, parmesan and sage cream sauce (V)	£12.00
<b>Weston Park Venison stew</b> creamy potato gratin, sautéed greens	£14.00

## Desserts

<b>Vanilla crème brulee</b> shortbread	£6.00
<b>Apple and cinnamon crumble</b> crème anglaise	£6.00
<b>Dark chocolate brownie</b> Christmas Pudding ice cream, chocolate sauce	£6.00
<b>Granary Deli cheese board</b> homemade chutney, oatcakes and grapes	£7.50
<b>Selection of homemade ice creams</b> all our ice creams and sorbets are made in the Granary Grill kitchens - please ask for today's choice	£5.85

## Sides

Triple cooked chips or fries	£3.00
Beer battered onion rings	£3.00
Sautéed seasonal greens	£3.00
Buttered new potatoes	£3.00
Green salad	£3.00
Peppercorn sauce	£2.00
Béarnaise sauce	£2.00
Hollandaise sauce	£2.00

## Sunday Lunch

<b>Two-courses</b>	£18.00 per person
<b>Three-courses</b>	£22.00 per person



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# WHITE WINES

## LIGHT & DELICATE

125ml, 175ml, 250ml, Bottle

### THE SPEE WAH PINOT GRIGIO

Australia

*Fresh and dry with flavours of apples and pears*

£4.00 - £6.00 - £8.00 - £24.00

### PEZ DE RIO MACEBO \ SAUVIGNON BLANC

Spain

*Fresh and aromatic with flavours of apple and pineapple*

£3.00 - £4.20 - £6.00 - £18.00

# RED WINES

## FRUITY & JUICY

125ml, 175ml, 250ml, Bottle

### LES NUAGES PINOT NOIR

France

*Light yet intense with great redcurrant and spice flavours*

£4.50 - £6.75 - £9.00 - £27.00

### PEZ DE RIO TEMPRANILLO MERLOT

Spain

*Dark cherry and blackcurrant with earthy notes of sweet spice*

£4.00 - £5.50 - £7.30 - £22.00

### SPY VALLEY PINOT NOIR

New Zealand

*Crunchy red cherries with fragrant notes of mocha and lavender*

£3.60 - £5.10 - £7.30 - £22.00

# ROSE WINES

125ml, 175ml, 250ml, Bottle

### PEZ DE RIO GARNACHA \ SYRAH ROSADO

Spain

*Dry, crisp and full bodied with red berry flavours*

£3.20 - £4.40 - £6.30 - £19.00

### THE BULLETIN ZINFANDEL ROSE

USA

*Ripe, juicy strawberry flavours with a hint of sweetness*

£3.75 - £5.25 - £7.60 - £22.50

# BEERS & CIDERS

### CHIEFTAN IPA 4.2%

£2.50 - £5.00

### PERONI NASTRO AZZURRO 5.1%

£2.50 - £5.00

### HOP HOUSE 5%

£2.50 - £5.00

### BLACK SHEEP ALE 4.4%

£4.75 (50cl)

## AROMATIC & HERBACEOUS

125ml, 175ml, 250ml, Bottle

### MAMAKU SAUVIGNON BLANC

New Zealand

*Bright and crisp with aromas of gooseberries and tropical flavours*

Bottle - £32.00

### CAP CETTE PICPOUL DE PINET

France

*Citrus and tropical fruit flavours with mineral notes on the finish*

Bottle - £35.00

### KUDU PLAINS CHENIN BLANC

South Africa

*Fresh citrus and peach flavours with a refreshing finish*

Bottle - £23.00

## SMOOTH & ROUNDED

125ml, 175ml, 250ml, Bottle

### CASTILLO CLAVIJO RIOJA CRIANZA

Spain

*Aromas of bright red berry fruit balanced by vanilla and spice*

£4.50 - £6.75 - £9.00 - £27.00

### ARGENTO MALBEC

Argentina

*Rich concentrated aromas of black cherries and chocolate notes*

Bottle - £26.00

# FIZZ

125ml, Bottle

### PROSECCO BEL STAR NV

Italy

*Soft and fresh with aromas of apples and pears*

£5.50 - £32.00

### JEIO ROSE PROSECCO VALDOBBIADENE NV

Italy

*Elegant and crisp with flavours of red berries*

£6.00 - £30.00

### PALMER & CO BRUT RESERVE NV

France

*Subtle notes of baked apple, citrus, honey and fine bubbles*

£9.50 - £55.00

### LAURENT PERRIER BRUT NV

France

*Delicate and fresh aromas of citrus and good complexity*

Bottle - £70.00

### BROOKLYN LAGER 5.2%

£3.95 (35.5cl)

### WAINWRIGHT 4.1%

£4.25 50cl

### GROLSCH 5%

£4.95 45cl

### STELLA ARTOIS 4.6%

£4.50 33cl

### OLDFIELD MEDIUM SWEET CIDER 4.8%

Worcestershire

£3.95 50cl

## JUICY & FRUIT DRIVEN

125ml, 175ml, 250ml, Bottle

### MONTE CLAVIJO WHITE RIOJA

Spain

*Citrus and peach notes and a subtle hint of fresh white flowers*

Bottle - £21.00

### VALDIVIESO CURICO CHARDONNAY

Chile

*Ripe tropical fruit flavours with a hint of creamy vanilla*

£4.50 - £6.75 - £9.00 - £27.00

### GARZON RESERVA VIOGNIER

Uruguay

*Rich and smooth with fresh floral notes of apricot and pear*

£5.50 - £7.70 - £11.00 - £33.00

## RICH & SPICY

125ml, 175ml, 250ml, Bottle

### CHATEAU LA CROIX FERRANDAT ST

EMILLION

France

*Rich flavours of plums and blackcurrants with gentle spicy notes*

Bottle - £40.00

### STONE BARN CABERNET SAUVIGNON

USA

*Bursting with blackcurrant flavours with hints of cedar wood*

Bottle - £32.00

All wines are subject to availability, wherever possible we will recommend alternatives. All spirits are served in quantities of 25ml or multiples thereof.

# SOFT DRINKS

### HOMEMADE LEMONADE

£3.00

### FRESH ORANGE JUICE

£2.90

### FARM PRESSED APPLE JUICE

£2.50

### LIFE WATER

Still or sparkling 75cl

£2.90

### ASPALLS ISABEL'S BERRY CIDER 3.8% Suffolk

£5.00 50cl

### ASPALLS DRAUGHT SUFFOLK CIDER 5.5%

Suffolk

£5.00 50cl

### BECKS BLUE ALCOHOL FREE LAGER Germany

£2.95 27.5cl

### HOBSONS OLD PRICKLY 4.2% Shropshire

£3.95 50cl

### OLDFIELD MEDIUM DRY CIDER 4.8%

Worcestershire

£3.95 50cl