

THE  
**GRANARY**  
*Brasserie*

**Nibbles all £3.00**

Marinated olives  
Homemade parmesan cheese straws

Homemade bread board, olive oil, balsamic  
Vegetable crisps  
Spicy mixed nuts

**Starters**

Soup of the day, homemade crusty bread and butter (V) £5.25  
Smoked ham hock and chicken terrine, Walled Garden pickled vegetables, caramelised apple puree, sourdough croute £7.50  
Smoked mackerel pate, compressed courgette, toasted brioche, aioli £8  
Goat's cheese, beetroot and walnut tart, rocket, balsamic £7.50

**Light Bites & Mains**

Cave-aged cheddar rarebit, cherry tomato compote, toasted sourdough, rocket (v) £8  
Add smoked bacon £1.50

Open minute steak sandwich (served pink) Diane sauce,  
hand cut chips £12

Roast salmon and avocado open sandwich, dill and lemon mayo, chard endive £12.50

Smoked ham hash; sautéed potatoes, roasted red peppers, poached egg £11

Ras-al-hanout spiced tofu and five bean salad, olive oil dressing (Ve) £11

8oz Sirloin steak, oven dried tomato, mushrooms, hand cut chips £21  
Add peppercorn sauce £3

Weston burger, bacon jam, smoked Applewood cheese, tomato relish, hand cut chips £14

Golden battered fish of the day, hand cut chips, garden peas, tartare sauce £12.50

**Dinner Specials**

Braised featherblade of beef, celeriac fondant, beetroot puree, kale, red wine jus £15

Pan-fried fillet of salmon, cauliflower cous cous, roast tomatoes, endive, lemon butter £15

Walled Garden risotto, toasted hazelnuts, parmesan (V) £10

(Cont . . . . .)

Weston Park is owned and maintained by the Weston Park Foundation, a charitable trust. All proceeds from our commercial activity go towards preserving and maintaining this beautiful estate.  
All prices are inclusive of **VAT at 5%**. Food described within this menu may contain nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a member of the team who will be pleased to discuss your needs.

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**Sunday Roasts**

Slow roasted sirloin of British beef, served pink, Yorkshire pudding £16.50

Rosemary roast lamb £16.50

Slow roasted belly pork, sage and apricot stuffing £15

*All our roasts are served with garlic and rosemary roasties, Walled Garden vegetables,  
and a rich pan gravy*

**Sides all £4.00**

Roast truffle, parmesan, thyme cauliflower

Beer battered onion rings

Chef's House salad

Hand cut chips

**Desserts**

Plum frangipane tart, apple and cinnamon syrup, Chantilly cream £6.50

Milk chocolate mousse, vanilla tuille, hazelnut crumb £6

Sticky fig pudding, caramel sauce, blackberry ice cream £6

Selection of local cheese, red onion marmalade, artisan crackers £7

Selection of traditional dairy ice cream and sorbets from Shropshire Ice Cream company £5.50

*Why not add handmade chocolates to your coffee for £1.50*

**Children's Menu**

Homemade soup of the day (Ve) £2.60

Garlic bread (V) £2.60 / Cheesy Garlic bread £3.50

Fish goujons, chips and peas £7

Weston cheese burger, chips and salad £7

Five bean salad (Ve) £6

Chocolate mousse, vanilla wafer £4

Toffee sundae £3.50

Two-scoops of Shropshire Ice Cream £3.05