

THE GRANARY

Brasserie

Nibbles all 3.00 each

Marinated olives
Parmesan cheese straws

Homemade bread board, olive oil, balsamic (GFOR)
Vegetable crisps

Starters

Walled Garden soup of the day, homemade crusty bread and butter (Ve GFOR) 5.50
Chicken liver parfait, toasted brioche, tomato chutney 7.50
Classic Greek Salad: fresh tomatoes, cucumber, red onion, feta cheese and olives 7
Home smoked trout, apple and radish salad, watercress, dill mayo 7

Platters

Ploughman's: Mr Moyden's Wrekin White cheese, hand carved ham, Weston's pork pie,
Walled Garden pickles, chutney and warm breads (GFOR) 15
Vegetarian Ploughman's: selection of Mr Moyden's cheeses, celery, apple, Walled Garden
pickles, chutney and warm breads (GFOR) 14

Burgers

The Weston Burger, caramelised onions, cave aged cheddar, slaw, hand cut chips (GFOR) 14
Black bean burger, chilli mayonnaise, hand cut chips (Ve GFOR) 12
Spicy chicken burger, guacamole, gem lettuce, beef tomato, hand cut chips (GFOR) 14

Light Bites & Mains

Open steak sandwich, wild mushroom sauce, rocket, hand cut chips (GFOR) 13
Hot smoked salmon, lemon and caper mayo, toasted sourdough, pickled red onions, rocket
(GFOR) 12
Weston cheese rarebit, tomato compote, garden salad 8
Add crispy bacon 2
8oz sirloin steak, oven dried tomato, garlic mushrooms, hand cut chips 26
Add peppercorn sauce 3
Golden battered fish of the day, hand cut chips, garden peas, tartare sauce 14
Superfood salad: quinoa, broccoli, edamame beans, avocado, kale, spinach, pomegranate
dressing (Ve GFOR) 11
Chicken, bacon and avocado salad, ranch dressing 12

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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Friday & Saturday Dinner Specials

Home smoked pork belly, sage infused fondant, Walled Garden greens, apple jus 15

Cajun spiced salmon fillet, sautéed new potatoes, tender stem broccoli, lemon & chive sauce 15

Sundried tomato, courgette and basil gnocchi, parmesan (v) 10

Sunday Roasts

Slow roasted black treacle sirloin of beef (served pink), Yorkshire pudding 16.50

Half a roast chicken, marinated in garlic and thyme, sage and onion stuffing 15

Sundried tomato, courgette and basil gnocchi, parmesan (v) 10

All our roasts are served with garlic and rosemary goose fat roasted potatoes, seasonal vegetables from the Walled Garden, carrot and swede mash and rich pan gravy

Sides all 4.00

Truffle and parmesan chips
Beer battered onion rings

Hand cut chips
Chef's House salad

Desserts

Lemon posset, blueberry compote, shortbread 6.50

Milk chocolate mousse candied pistachios, raspberries 7

Passion fruit tart, mango sorbet, toasted coconut 6.50

Selection of Mr Moyden's cheeses, red onion marmalade, artisan crackers (GFOR) 7

Selection of traditional dairy ice creams from the 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 GFOR) 3

Garlic bread (V) 3 / Cheesy Garlic bread (GFOR) 3.50

Fish goujons, chips and peas 7

Weston cheese burger, chips and salad (GFOR) 7

Superfood salad (Ve GFOR) 7

Chocolate brownie, ice cream 4

Toffee sundae 4

Two-scoops of Shropshire Ice Cream 3.60

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