

THE  
**GRANARY**  
*Brasserie*

**Nibbles all 3.25 each**

Marinated olives  
Home smoked mixed nuts

Vegetable crisps

**Sharing Boards £5.50 each**

Swift's artisan loaves, olives, whipped chive butter, rosemary oil, balsamic

Homemade crackers, vegetable sticks, paprika spiced hummus

Chef's canape selection

**Starters**

Walled Garden soup, Swifts artisan bread and butter (Ve GFOR) 6

Parma ham, marinated bocconcini mozzarella, roasted fig, rocket, balsamic 8.50

Hot smoked salmon and spinach tart, pickled red onions, baby leaf salad 8

Goat's cheese mousse, Walled Garden beets, pickled walnuts 7.50

**Mains**

The Weston Burger, cheesy rarebit, beef tomato, gem lettuce, hand cut chips (GFOR) 15

Chickpea and coriander burger, grilled Portobello, tomato relish, hand cut chips (Ve GFOR) 13.50  
Add grilled halloumi 2

Open steak sandwich, caramelised red onions, grilled Monterey Jack cheese, hand cut chips 14

Pan-fried chicken breast, rich chorizo cassoulet, tender stem broccoli 15

8oz sirloin steak, balsamic cherry tomatoes, garlic mushrooms, hand cut chips 26  
Add peppercorn sauce 3

Golden beer battered fish of the day, hand cut chips, homemade mushy peas, tartare sauce 15

Smoked Walled Garden courgette, herb cous cous, tomato compote 11

Moules mariniere: shallots, white wine, garlic and parsley, Swift's artisan loaf 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 12.5%. 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

Confit duck leg, thyme fondant potato, braised red cabbage, fine beans, blackberry jus 17

Parmesan crusted luxury fish pie, dill cream sauce, sautéed king prawns, braised fennel 16

Walled Garden risotto of the day, parmesan shavings (v) 12

Sunday Roasts

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

Roasted pork loin, sausage and apricot stuffing 16

Walled Garden risotto of the day, parmesan shavings (v) 12

*All our roasts are served with garlic and rosemary roasted carrots, parsnips and potatoes, greens from the Walled Garden and rich pan gravy*

Sides all 4.25

Truffle and parmesan chips

Beer battered onion rings

Hand cut chips

Chef's House salad

Desserts

Orchard fruit crumble, vanilla custard 6.50

White chocolate mille-feuille, dark chocolate and orange sauce 7.50

Vanilla panna cotta, poached pears, biscotti 7.50

Selection of Mr Moyden's cheeses, red onion marmalade, artisan crackers (GFOR) 8

Selection of traditional dairy ice creams from the Shropshire Ice Cream company 5.50

*Why not add handmade chocolates to your coffee for 2.00*

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

Chickpea and coriander burger, chips (Ve GFOR) 7

Chocolate brownie, ice cream 4

Toffee sundae 4

Two-scoops of Shropshire Ice Cream 3.60

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