

THE
GRANARY
Brasserie

Nibbles all 3.50

Marinated olives Spicy mixed nuts Vegetable crisps
Homemade parmesan cheese straws Homemade bread board, olive oil, balsamic

Starters

Walled Garden soup, Swift's artisan bread and butter (Ve GFOR) 6

Chicken liver parfait, Walled Garden chutney, toasted brioche, watercress 7.50

Smoked salmon roulade, dill crème fraiche, lambs lettuce, herb oil 8.50

Brie and cranberry tart, glazed cherry tomatoes, rocket (V) 7.50

Shredded confit duck, roasted beetroot, orange, rocket 8.50

Main Courses

Slow roasted beef striploin, Yorkshire pudding, crispy roast potatoes, winter greens, jus 16.50

Crispy belly pork, black pudding, mashed potatoes, winter greens 15

Pan fried fillet of cod, crushed potatoes, samphire, dill butter sauce 16

Wild mushroom and chestnut risotto, parmesan crisp 12

Shepherd's Pie, parmesan mash, Walled Garden greens 15

Open steak sandwich, caramelised onion and blue cheese sauce 14

Brie, tomato chutney and rocket on chunky bread 9.50

Sides all 4.00

Roast truffle, parmesan, thyme cauliflower
Beer battered onion rings

Chef's House salad
Hand cut chips

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Desserts

Cherry and white chocolate cheesecake, cherry gel, vanilla tuille 7.50

Spiced winter fruit crumble, vanilla custard 6.50

Sticky ginger and apricot pudding, cinnamon ice cream 6.50

Mr Moyden's handmade cheese selection, quince jelly, artisan crackers 8

Traditional dairy ice creams and sorbets 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) 3

Garlic bread (V) 3 / Cheesy Garlic bread 3.50

Fish goujons, chips and peas 7

Weston cheese burger, chips and salad 7

Tomato tagliatelle (Ve) 6

Toffee sundae 4

Two-scoops of Shropshire Ice Cream 3.60