

THE
GRANARY
Brasserie

Nibbles all 3.50

Marinated olives
Spicy mixed nuts

Vegetable crisps
Homemade bread board, olive oil, balsamic

Starters

Soup of the day, Swift's artisan bread and butter (Ve GFOR) 6

Duck croquettes, confit red cabbage, orange compote 7.50

Crispy fried squid, lemon and dill aioli, watercress 7.50

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

Main Courses

Weston burger, Mr Moyden's Wrekin blue cheese, smoked bacon, coleslaw, hand cut chips 16

Smoked haddock fishcakes, sautéed spinach, poached egg, parsley sauce 15

Butternut squash, spinach and pesto tagliatelle (Ve) 12

Beer battered fish of the day, hand cut chips, peas, tartare sauce 15

8oz ribeye steak, oven dried tomato, mushrooms, hand cut chips 26
Add peppercorn sauce 3

Coq au vin, braised shallots, buttered mash, Walled Garden greens 15

Open steak sandwich, wild mushroom sauce, hand cut chips, rocket 14

Open steak sandwich, caramelised onion and blue cheese sauce 14

Weston rarebit, spice tomato compote, dressed salad 8.50
Add crispy bacon 2

Sides all 4.25

Truffle and parmesan chips
Beer battered onion rings

Chef's House salad
Hand cut chips

THE GRANARY

Brasserie

Friday & Saturday Dinner Specials

Roasted lamb rump, fondant potato, glazed baby carrots, pea and mint puree, jus 18

Pan fried trout, parmentier potatoes, braised fennel, creamy garlic prawn sauce 17

Winter lentil stew, buttered mash, tender stem broccoli (V) 12

Sunday Roasts

Slow roasted sirloin of beef (served pink), Yorkshire pudding 17

Honey glazed gammon, apricot stuffing 16

Winter lentil stew, creamy mashed potato, tender stem broccoli (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

Desserts

Classic bread and butter pudding, vanilla anglise 7

Chocolate and orange tart, orange sauce, Chantilly cream 7

Glazed apple tart tatin, cinnamon ice cream

Mr Moyden's handmade cheese selection, chutney, artisan crackers 9

Traditional dairy ice creams and sorbets from the Shropshire Ice Cream company 6

Why not add handmade chocolates to your coffee for 2

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