

# Easter Sunday Lunch

THE  
**GRANARY**  
*Brasserie*

## Nibbles

|  |   |
|--|---|
| Marinated olives   | 4 |
| Swift's artisan bread board<br>olive oil, balsamic                   | 4 |
| Vegetable crisps   | 4 |
| Spicy nut mix<br>cashews, pecans, pistachios, peanuts, rice crackers | 4 |

## Starters

|  |     |
|--|-----|
| Leek, spinach and potato soup<br>crispy leeks, crusty bread (Ve) | 6.5 |
| Chargrilled chicken Caesar salad                                 | 8   |
| Smoked salmon<br>celeriace remoulade, chive blini, watercress    | 8.5 |
| Poached pear,<br>Wrekin Blue, walnut salad (V)                   | 8   |
| Asparagus wrapped in pancetta<br>parmesan, herb oil              | 8.5 |

## Sunday roasts

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

|   |      |
|---|------|
| Slow roasted sirloin of beef (served pink)<br>Yorkshire pudding | 18.5 |
| Roasted lamb leg<br>caramelised red onion                       | 18   |
| Crispy belly pork<br>sage stuffing                              | 17.5 |
| Wild mushroom, brie and spinach parcel (V)                      | 14   |

## Sides

|                            |     |
|----------------------------|-----|
| Truffle and parmesan chips | 5   |
| Beer battered onion rings  | 4.5 |
| Cauliflower cheese         | 4.5 |
| Hand cut chips (GFOR)      | 4.5 |

Should you require **allergen advice** on any of our dishes please ask a member of the team who will advise you.

## Mains

|  |      |
|--|------|
| Courgette and tomato gratin<br>herb cous cous, dressed salad (Ve)                  | 13   |
| Pan fried hake<br>black olive crushed potatoes, spinach,<br>mussel and caper sauce | 16.5 |
| Weston Burger<br>Applewood smoked cheese, slaw,<br>hand cut chips                  | 17   |

## Desserts

|   |     |
|---|-----|
| Dark chocolate tart<br>cherry ripple ice cream, cherry gel                            | 8.5 |
| Hot cross bun and butter pudding<br>vanilla analgise                                  | 8   |
| Vanilla cheesecake<br>blueberry compote   | 8   |
| Rhubarb crème brulee<br>homemade shortbread   | 8   |
| Shropshire Ice Cream Company<br>selection of traditional dairy ice creams and sorbets | 6.5 |

## From Estate to Plate

Our **Walled Garden** on the estate produces a rich harvest of fruit, vegetables and herbs which go straight to our kitchens.

**Current harvest** includes onions, kale, parsnips, rosemary

We pride ourselves on working with local artisan producers including **Mr Moyden's** handmade cheese, **Swift's** artisan bakery and the **Shropshire Ice Cream** company.

All our dishes are freshly made in our kitchens daily.

