

Spring Menu

THE GRANARY Brasserie

Nibbles

Marinated olives	4.5
Swift's artisan bread board olive oil, balsamic	4.5
Vegetable crisps	4.5
Spicy nut mix cashews, pecan, pistachio, peanuts, rice crackers	4.5

Starters

Soup of the day Swifts artisan bread and butter (V)	6.5
Pan fried garlic prawns & chorizo aioli, toasted sourdough	8.5
Crispy tempura beef chicory, spiced pickle dressing	8.5
Char-grilled asparagus soft poached egg, parmesan shavings, herb dressing (V)	8

Light Bites

Moules Mariniere shallots, white wine, garlic, parsley crusty bread	13
Hot smoked salmon warm new potatoes, green beans, baby leaf honey and mustard dressing	14
Open steak sandwich caramelised red onions, Swiss cheese handcut chips, rocket	14.5
Weston Rarebit Mr Moyden's Smoked Newport cheese, spiced tomato compote, dressed salad	9.5
Add crispy smoked bacon	2.5
Garden Salad asparagus, courgette, tender stem broccoli, edamame beans, mixed leaves (Ve)	12

Sides

Truffle and parmesan chips	5.5
Beer battered onion rings	5
Chef's Dressed House Salad	5
Hand cut chips (GFOR)	5

Mains

8oz sirloin steak buttered local asparagus, roasted cherry tomatoes hand cut chips – Add peppercorn sauce	28 3
Weston Lamb Burger rosemary infused lamb burger, feta cheese roasted red onion, mint mayo, hand cut chips	18
Seafood Stew mussels, squid, haddock, salmon, crusty bread, aioli	17
Sweet potato, lentil and chickpea stew warm crusty bread (Ve)	13
Battered Fish of the Day minted mushy peas, hand cut chips, tartare sauce	16
Chicken, leek and wild mushroom pie tarragon mash, buttered Walled Garden greens	15

Desserts

Ginger cheesecake ginger crumb, poached rhubarb	8
Milk chocolate mousse pistachio sponge, raspberries	9
Blood orange pannacotta candied blood orange	8
Sticky date pudding rich caramel sauce, vanilla ice cream	7.5
Mr Moyden's Handmade Cheese Board Walled Garden chutney, artisan crackers, butter	9
Shropshire Ice Cream Company 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.

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

Weston Park is owned by the Weston Park Foundation, a charitable trust. All proceeds from our commercial activity goes towards preserving and maintaining this beautiful estate.
All prices include **VAT at 20%** (V) denotes suitable for vegetarians, not suitable for vegans, cheese may not be made with vegetable rennet.
Our dishes may contain nuts or trace of nuts. All weights stated are prior to cooking.