

Sunday Lunch

10th April

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, pistachios, peanuts, rice crackers	4.5

Starters

Soup of the day Swifts artisan bread and butter (V)	6.5
Pea and mint arancini pea puree, crispy shallots (V)	8
Chicken liver pate red onion marmalade, toasted bloomer	8.5
Weston's Prawn Cocktail avocado, gem lettuce, spiced Marie Rose	8.5
Moules Mariniere shallots, white wine, garlic, parsley, crusty bread	8

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) Yorkshire pudding	18.5
Maple roasted ham apricot stuffing	17.5
Butter roasted turkey breast pigs in blankets	17

Sides

Truffle and parmesan chips	5.5
Beer battered onion rings	5
Cauliflower cheese	5
Hand cut chips (GFOR)	5

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

Mains

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
Pan fried gnocchi sundried tomato, spinach, basil pesto (V)	13
Roasted vegetable suet pudding tender stem broccoli, roast potatoes (V)	13

Desserts

Marmalade pudding vanilla anglaise	8
White chocolate mille-feuille raspberry sorbet	8.5
Lemon posset fruit compote, lavender shortbread	8
Coconut parfait honey grilled pineapple	8
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.