

Spring Menu

THE
GRANARY

Brasserie

Nibbles

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| Marinated olives | 4.5 |
| Swift's artisan bread board olive oil, balsamic | 4.5 |
| Homemade pork scratchings | 4.5 |
| Candied mixed nuts | 4.5 |

Starters

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| Soup of the day Swifts artisan bread and butter (Ve) | 6.5 |
| Pan fried crab cakes avocado, rocket, chilli mayonnaise | 9 |
| Prosciutto and chargrilled nectarine baby leaf, herb vinaigrette | 8.5 |
| Goats cheese bon bons roasted beetroot, pea shoots (V) | 8 |
| Hot smoked salmon tart fresh peas, mint and lime dressing | 8.5 |

Light Bites

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| Open steak sandwich roasted red onions, Mr Moyden's Wrekin Blue cheese, rocket, hand cut chips | 14.5 |
| Home smoked mackerel warm new potatoes, green beans, olives, baby leaf, boiled egg and mustard dressing | 14.5 |
| Weston Rarebit Mr Moyden's Smoked Newport cheese, caramelised onion chutney, roasted cherry tomatoes, dressed salad | 9.5 |
| Add crispy smoked bacon | 2.5 |
| Superfood Salad quinoa, roasted sweet potato, asparagus, broccoli, edamame beans, spinach, herb dressing (Ve) | 12 |
| Add chargrilled chicken | 4 |
| Add hot smoked salmon | 4 |
| Add halloumi | 4 |
| Tempura battered haddock fillets pea and mint mayonnaise, lettuce, Weston pickles, Swifts bloomer, hand cut chips | 16 |

Mains

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| 8oz sirloin steak buttered local asparagus, roasted cherry tomatoes hand cut chips – add peppercorn sauce | 28 3 |
| Weston Burger maple bacon jam, mature cheddar, hand cut chips | 16 |
| Baked sea bream fillet parmentier potatoes, cherry tomatoes, fennel | 16 |
| Courgette and tomato gratin herb cous cous, marinara tomato sauce (Ve) | 13 |
| Chargrilled chicken rigatoni pasta, spicy chorizo, red pepper pesto | 16 |

Sides

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

Desserts

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| Dark chocolate delice matcha sponge, raspberries | 9 |
| Passion fruit tart meringue, mango sorbet | 8.5 |
| Peach galette mascarpone, lavender syrup | 8 |
| Apricot parfait granola, blueberries (Ve) | 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 chard, spinach and mint

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.