

# Sunday Lunch

15<sup>th</sup> May

## Nibbles

|   |     |
|---|-----|
| Marinated olives  | 4.5 |
| Swift's artisan bread board<br>olive oil, balsamic                  | 4.5 |
| Homemade pork scratchings   | 4.5 |
| Spicy nut mix<br>cashews, pecan, pistachios, peanuts, rice crackers | 4.5 |

## Starters

|  |     |
|--|-----|
| Soup of the day<br>Swifts artisan bread and butter (V)   | 6.5 |
| Goats cheese tart<br>Roasted beetroot, rocket (V)  | 8   |
| Pan fried crab cakes<br>avocado, rocket, chilli mayonnaise   | 9   |
| Ham hash<br>poached egg  | 7   |
| Mini superfood salad<br>quinoa, roasted sweet potato, asparagus,<br>broccoli, edamame beans, spinach, herb dressing (Ve) | 7   |
| Add chargrilled chicken  | 3   |
| Add hot smoked salmon  | 3   |
| Add halloumi   | 3   |

## 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 |
| Leg of lamb<br>roasted red onion                                | 18   |
| Roast pork loin<br>sausage and apricot stuffing                 | 17.5 |

## 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.

# THE GRANARY

## Brasserie

## Mains

|   |    |
|---|----|
| Weston lamb burger<br>red onion jam, hand cut chips                                 | 18 |
| Baked sea bream fillet<br>parmentier potatoes, cherry tomatoes, fennel              | 16 |
| Courgette and tomato gratin<br>herb cous cous, marinara tomato sauce (Ve)           | 13 |
| Chicken, leek and wild mushroom pie<br>tarragon mash, buttered walled garden greens | 15 |
| Sweet potato, lentil and chickpea stew<br>warm crusty bread (Ve)                    | 13 |

## Desserts

|   |     |
|---|-----|
| Bread and butter pudding<br>vanilla anglaise  | 7.5 |
| Dark chocolate delice<br>matcha sponge, raspberries                                   | 9   |
| Mixed berry Eton mess   | 7   |
| Coconut parfait<br>honey grilled pineapple  | 8   |
| Mr Moyden's Handmade Cheese Board<br>Walled Garden chutney, artisan crackers, butter  | 9   |
| 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 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.

