

Sunday Lunch

12th June

Nibbles

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

Soup of the day Swifts artisan bread and butter (V)	6.5
Chargrilled beef bavette roasted onions, parmesan, rocket salad	9
Beetroot cured salmon pickled cucumber, rye croute, pea shoots	8.5
Pan fried prawns and chorizo aioli, toasted sourdough	8.5
Pan fried gnocchi butternut squash puree, asparagus (Ve)	7.5

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) Yorkshire pudding	18.5
Sage roasted pork loin sage stuffing	17
Red lentil and feta nut roast roasted red onion (V)	16

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 burger caramelised rarebit, hand cut chips	16
Salmon, tuna and prawn fish cake tender stem broccoli, white wine sauce	17
Sweet potato tagine chick peas, spinach (Ve)	14
Courgette and tomato gratin herb cous cous, marinara tomato sauce (Ve)	13
Pan fried hake crushed new potatoes, greens, clam and rosemary sauce	17

Desserts

Crème caramel vanilla tuille	7.5
Marmalade sponge pudding vanilla anglaise	8
White chocolate and raspberry tart raspberry sorbet	7.5
Ginger cheesecake lemon curd, blueberries	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.

