

# Summer Menu

THE  
GRANARY

Brasserie

## Nibbles

3 for £12

Marinated olives	4.5
Swift's artisan bread board olive oil, balsamic	4.5
Homemade pork scratchings	4.5
Candied mixed nuts	4.5
Poponcini peppers stuffed with cream cheese	4.5
Tomato and paprika breadsticks	4.5

## Starters

Soup of the day Swifts artisan bread and butter (Ve)	6.5
Mackerel pate fennel and apple slaw, rye toast, pea shoots	8.5
Chargrilled chicken gem lettuce, spring onions, toasted peanuts, soy dressing	8.5 \ 13.5
Tomato and pesto tartlet crumbled goat's cheese, rocket salad (V)	8
Mediterranean Orzo chickpeas, sundried tomatoes, lemon and herb dressing (Ve)	8.5

## Light Bites

Open steak sandwich ciabatta, salsa verde, hand cut chips	15
Weston Rarebit Mr Moyden's Smoked Newport cheese, tomato chutney, roasted cherry tomatoes, dressed salad	9.5
Add crispy smoked bacon	2.5
Superfood Salad quinoa, roasted sweet potato, courgettes, broccoli, edamame beans, spinach, herb dressing (Ve)	12
Add chargrilled chicken	4
Add hot smoked salmon	4
Add halloumi	4
Charcuterie Board Selection of cured meats, brie, Walled Garden pickles, olives, bread sticks and crackers	16.5
Ploughman's Mr Moyden's Wrekin White, pork pie, honey glazed ham, Walled Garden chutney, Swift's artisan bread, salted butter	15.5

## Mains

Pan fried chicken breast crushed new potatoes, sautéed peas and bacon, tarragon cream sauce	16.5
Weston Burger smoked cheddar, tomato relish, crispy onions, hand cut chips	16
Beer battered haddock fennel tartare sauce, dill crushed peas, hand cut chips	16
Creamy Burrata mixed beans, roasted tomatoes, spinach, basil oil (V)	15
Sautéed sea bass fillets pan-fried gnocchi, roasted courgettes, marrow, pesto	17.50

## Sides

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

## Desserts

Espresso crème caramel Amaretti biscuit	8.5
White chocolate and raspberry tart raspberry sorbet, tuille	8.5
Weston Eton Mess elderflower syrup	8
Blackberry parfait apple sponge, honeycomb	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.

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.

We give **50%** from each sale of our filtered water to **Belu**, a social enterprise that gives all their profits to **WaterAid** so communities around the world can enjoy a better life

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

