

# Sunday Lunch

7<sup>th</sup> August

## 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 (V)	6.5
Pressed chicken terrine radish, fresh pea & mint salad	8
Crispy calamari spiced marinana dipping sauce	8
Heritage tomato salad red onions, herb dressing (Ve)	8
Crab cakes Fennel & apple slaw, lemon aioli, pea shoots	9

## 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
Thyme roasted chicken roasted red onion	17
Pork loin sage & 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

Chickpea & coriander Burger smoked cheddar, pickled red onions, hand cut chips (V)	15
Seabass pan-fried gnocchi, courgettes, marrow, pesto	17.5
Superfood Salad quinoa, roasted sweet potato, courgettes, broccoli, edamame beans, spinach, herb dressing (Ve) Add chargrilled chicken, hot smoked salmon, halloumi	12 4
Slow cooked beef brisket BBQ glaze, Creamy mashed potato, slaw	16
Hot smoked salmon new potatoes, green beans, olives, baby leaf, boiled egg, mustard dressing	15

## Desserts

Summer bread and butter pudding fresh cream	8
Lemon posset fruit compote, lavender shortbread	8
Vanilla cheesecake blueberry compote, ginger tulle	8
Chocolate mousse hazelnut praline	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 shallots, chard, courgettes, kale, rhubarb

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

