

Autumn Dinner Menu

Nibbles

Marinated olives	4.5
Swift's artisan bread board olive oil, balsamic	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
Lime and garlic calamari crispy kale, chilli oil	8.5
Confit duck roulade pickled plums, spring onion salad	9
Goat's cheese mousse apple, beetroot and chicory salad (V)	9
Cauliflower croquettes (V) mornay sauce, charred cauliflower	8

Sides

Truffle and parmesan chips	5.5
Beer battered onion rings	5
Chef's Dressed House Salad	5
Hand cut chips	5
Garlic buttered prawns	6
Charred tenderstem broccoli, toasted almonds	5

From Estate to Plate

Our **Walled Garden** 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, **Buttercross Farm**, **Swift's** artisan bakery and the **Shropshire Ice Cream** company.

All our dishes are freshly made in our kitchens daily.

Weston Park is owned by the Weston Park Foundation, an independent charitable trust. By dining with us you help support the work of the charity in preserving this beautiful estate.

Mains

Pan fried chicken parmenetier potatoes, pancetta, wild mushroom and tarragon cream sauce	17
Weston Burger bacon jam, grilled goat's cheese, triple cooked chips	16.5
Baked cod mussels, leek and potato cake, salsa verde	16.5
Slow cooked pork belly grain mustard rosti, buttered Walled Garden greens, apple jus	16
Walled Garden vegetable tagine apricot cous cous, coriander oil (Ve)	14
Saffron risotto garlic prawns, rainbow chard, parmesan crisp	17

Steaks

Our steaks are from Buttercross Farm and are 28 day aged local beef and are served with Portobello mushroom, confit tomato and hand cut chips

8oz flat iron	26
8oz rump	28
8oz sirloin	30
Bearnaise, peppercorn or Diane sauce	3.5
Jazz up your chips Cajun spiced \ sweet potato \ Mr Moyden's Cheese truffle and parmesan \ garlic dauphinoise	2.5

Desserts

Plum fool orchard plums, vanilla mascarpone, honey madeleines	8
Set lemon curd berry compote, shortbread crumb	8
Vanilla cheesecake caramelised apples, apple crisp	8.5
Beetroot brownie coffee syrup, chocolate soil, vanilla ice cream	8.5
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