

Autumn Lunch Menu

THE
GRANARY

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 (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 mornay sauce, charred cauliflower (V)	8

Light Bites

Steak sandwich sun dried tomato ciabatta, red onion marmalade, hand cut chips	15.5
Weston BLT slow cooked belly pork, rocket, truffle mayonnaise, hand cut chips	14
Superfood salad freshly picked vegetables of the day, quinoa, herb dressing (Ve)	13
Chargrilled chicken \ hot smoked salmon \ halloumi	4
Salmon Fishcake broccoli, spinach sauce	14
Beetroot and brie tart sun dried tomato salad, house dressing (V)	13

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 tagliatelle 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
Walled Garden vegetable tagine apricot cous cous, coriander oil (Ve)	14
Sea bass charred artichokes, olives, French beans, new potatoes, caper butter sauce	18

Sides

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

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.

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