

# Sunday Lunch

11<sup>th</sup> September

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 and butter (V)	6.5
Smoked chicken Caesar salad anchovies, gem lettuce	8
Garlic buttered prawns toasted sourdough, lemon mayonnaise	9
Goats cheese and red onion tart apple, beetroot and chicory salad (V)	8
Prosciutto and melon balsamic dressed salad	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
Honey roasted gammon roasted red onion	18
Vegetable wellington	14

## 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.

## Mains

Pan fried chicken breast bubble and squeak, tarragon cream sauce	16.5
Fish pie creamy mash, sautéed greens	16.5
Walled Garden vegetable tagine apricot cous cous, coriander oil (Ve)	14
Grilled pork chop new potatoes, green beans, gremolata	16
Superfood salad freshly pickled vegetables, quinoa, herb dressing (Ve)	13
Add chicken, hot smoked salmon or halloumi	4

## Desserts

Orchard crumble vanilla anglaise	7.5
Vanilla crème brulee berry compote, shortbread	8.5
Toffee sundae sticky toffee sponge pieces, vanilla ice cream, toffee sauce	7.5
Chocolate and banana slice caramel 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** 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.