

Sunday Lunch

27th November

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
Homemade onion bhaji cucumber salad, coriander salsa (V)	8.5
Battered calamari lemon and garlic mayonnaise	9
Crispy pork belly salad honey and soy dressing	8.5
Mozzarella arancini roasted beetroot, beetroot puree (V)	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
Loin of pork sage and apricot stuffing	17.5
Red onion and tomato tart tatin roasted mushroom	14

Sides

Truffle and parmesan chips	5.5
Beer battered onion rings	5
Cauliflower cheese	5
Hand cut chips (GFOR)	5

Mains

Saffron risotto garlic prawns, rainbow chard, parmesan crisp	17
Superfood salad freshly pickled vegetables of the day, quinoa, herb dressing (Ve) Chargrilled chicken	13
Hot smoked salmon	4
Halloumi	4
Seabass mussels, leek and potato cake, salsa verde	18
Beef bourguignon puff pastry lid, Walled Garden vegetables	16.5
Confit duck leg grain mustard rosti, buttered Walled Garden greens, plum sauce	17

Desserts

Plum fool orchard plums, vanilla mascarpone, honey madeleines	8
Vanilla cheesecake caramelised apples, apple crisp	8.5
Chocolate brownie sundae toffee sauce, Chantilly cream	8.5
Bread and butter pudding vanilla anglaise	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.

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