

# Winter Menu

THE  
GRANARY

## Nibbles

Marinated olives	4.5
Swift's artisan bread board olive oil, balsamic	4.5
Tomato and paprika breadsticks	4.5

## Starters

Soup of the day Swifts artisan bread and butter (Ve)	6.5
Smoked salmon roulade dill crème fraiche, lambs lettuce, herb oil	8.5
Confit duck roasted beetroot, orange and rocket salad	8.5
Chicken, ham and apricot terrine Walled Garden fruit chutney, toasted brioche	9
Squash and pearl barley salad sun blushed tomato, caper and pumpkin seeds (V)	8

## Light Bites

Steak sandwich caramelised onions, rocket, hand cut chips	15.5
Croque monsieur Mr Moyden's Wrekin white cheddar, honey glazed ham, winter slaw	12
Salmon fishcake poached egg, Walled Garden greens	14
Brie and red onion tart sun dried tomato, rocket salad (V)	13

## Sides

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

## Mains

Pan fried chicken tagliatelle pancetta, wild mushroom and tarragon cream sauce	17
Weston Burger Monterey Jack cheese, crispy bacon, hand cut chips	16.5
Pan fried fillet of cod crushed potatoes, samphire, dill butter sauce	17
Walled Garden cassoulet today's harvest from the gardens, rich tomato sauce, warm beetroot bread (Ve)	15
King prawn and chorizo saffron rice, crispy kale	16.5

## Desserts

Sticky ginger and apricot pudding vanilla ice cream, candied pecans	8
Winter fruit crumble cinnamon custard	8
Cherry and white chocolate cheesecake cherry gel, tuille	8.5
Blood orange and polenta cake crème fraiche, candied orange	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.

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.

All prices include VAT at 20% (V) denotes suitable for vegetarians, not suitable for vegans, cheese may not be made with vegetable rennet.  
Our dishes may contain nuts or trace of nuts. All weights stated are prior to cooking.