

# LUNCH MENU

## NIBBLES

Marinated olives	5
Swift's artisan bread board olive oil, balsamic	5
Tomato and paprika breadsticks	5

## STARTERS

Soup of the day Swifts artisan bread and butter (Ve)	6.5
Smoked salmon seaweed cracker, avocado, pickled ginger and wasabi mayonnaise	9.5
Crispy pork bon bon artichoke puree, apple chutney	9
Mr Moyden's Wrekin Blue pear, candied walnut and chicory salad (V)	9
Sweetcom and courgette fritter beetroot, rocket and pomegranate dressing (Ve)	8.5

## LIGHT BITES

Steak sandwich ciabatta, piperade relish, hand cut chips	15.5
Hot confit duck rilette toasted bloomer, braised red cabbage, sesame, orange and carrot salad	14
Classic Caesar salad cos lettuce, anchovies, croute, parmesan dressing	14
Add chargrilled chicken	5
Add hot smoked salmon	5
Add halloumi	5
Smoked haddock fishcake creamed leeks, watercress	14
Smoked Newport cheddar tart sundried tomato salad, house dressing (V)	13.5

## SIDES

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

## MAINS

8oz Buttercross sirloin steak Portobello mushroom, confit tomato, hand cut chips	32
Béarnaise, Peppercorn or Diane sauce	4
Coq au vin chive mash, roasted carrots	16.5
Lamb burger feta, tzatziki, red onion, hand cut chips	17
Hot smoked salmon reginette pasta, cherry tomatoes, spinach cream sauce	16.5
Roasted butternut squash gnocchi chestnut and sage sauce, glazed goat's cheese (V)	16
Aubergine and sweet potato tagine apricot and herb cous cous (Ve)	15

## DESSERTS

Coconut rice pudding glazed pineapple, passionfruit and mango salsa	8.5
Vanilla crème brulee berry compote, meringue	9
White chocolate bavarois poached rhubarb, rhubarb gel	9
Marmalade sponge chocolate ganache, orange syrup	8.5
Shropshire Ice Cream Company selection of traditional dairy ice creams and sorbets	6.5
Mr Moyden's Handmade Cheese Board Walled Garden chutney, artisan crackers, butter	10
Add a glass of Ruby Port	5.25

## 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.