

DINNER 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
Prawn stuffed sesame coated bao bun teriyaki salsa	9

ON THE GRILL

10oz beef rump steak	29
8oz sirloin steak	32
Ras el hanout cauliflower steak (Ve)	12

*All served with Portobello mushroom,
confit tomato hand cut chips*

Sauces Peppercorn or Diane	4
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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
Garlic buttered prawns	6.5

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.

MAINS

Grilled pork chops colcannon mash, grain mustard sauce	20
Coq au vin chive mash, roasted carrots	16.5
Lamb burger feta, tzatziki, red onion, hand cut chips	17
Pan fried monkfish orzo, mussels, samphire, saffron sauce	17.5
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
Tiramisu espresso, chocolate sphere	9.5
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 Add a glass of Ruby Port	10 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.