

# SUNDAY MENU



## NIBBLES

|                                                                                     |   |
|-------------------------------------------------------------------------------------|---|
| <b>Tear and share loaf (V)</b><br>homemade house butters,<br>balsamic and olive oil | 8 |
| <b>Crispy halloumi (V)</b><br>tabasco onions, garlic yoghurt                        | 8 |
| <b>Pork belly bites</b><br>chilli honey                                             | 8 |
| <b>Smoked trout pate</b><br>sourdough toast                                         | 8 |
| <b>Marinated pitted olives (V)</b>                                                  | 5 |
| <b>Mini baked camembert (V)</b><br>artisan bread, garden chutney                    | 9 |

## STARTERS

|                                                                                                                                     |     |
|-------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Chef's soup of the day</b><br>homemade bread                                                                                     | 8   |
| <b>Crayfish and crab cocktail</b><br>Weston Citrus Burst Gin, marie rose sauce,<br>baby gem                                         | 10  |
| <b>Herefordshire cider and apple marinated salmon</b><br>chive crème fraîche, beetroot horseradish,<br>Weston Park apple juice gel. | 10  |
| <b>Buttercross black pudding hash cake</b><br>hens egg, homemade brown sauce                                                        | 9   |
| <b>McNeil's smoked pheasant and duck</b><br>Walled Garden radishes, blood orange,<br>sourdough toast                                | 9.5 |
| <b>Walled Garden beetroot (V)</b><br>horseradish crème fraîche, watercress                                                          | 8   |
| <b>Pressed ham hock terrine</b><br>homemade piccalilli, mustard frills,<br>toasted brioche                                          | 9   |
| <b>Walled Garden salad</b><br>Walled Garden salad leaves,<br>Shropshire Blue cheese                                                 | 9   |
| <b>White onion and courgette flan</b><br>pickled walnuts, Walled Garden salad leaves                                                | 8   |

## SUNDAY ROASTS

|                                                                                                                                    |    |
|------------------------------------------------------------------------------------------------------------------------------------|----|
| All our roasts are served with<br>roasted root vegetables and mixed<br>seasonal greens                                             |    |
| <b>Slow roasted sirloin of beef (served pink)</b><br>roast potatoes, Yorkshire pudding,<br>rich pan gravy                          | 23 |
| <b>Loin of pork</b><br>roast potatoes, Yorkshire pudding,<br>sage and onion stuffing, pan gravy                                    | 21 |
| <b>Pan fried chicken supreme</b><br>roast potatoes, Yorkshire pudding,<br>sage and onion stuffing, pan gravy                       | 21 |
| <b>Duo of roasts</b><br>sirloin of beef, loin of pork,<br>roast potatoes, Yorkshire pudding,<br>sage and onion stuffing, pan gravy | 25 |

## MAINS

|                                                                                    |    |
|------------------------------------------------------------------------------------|----|
| <b>Beetroot risotto (Ve)</b><br>beetroot salsa, parmesan, gardener's pesto         | 18 |
| <b>Roasted cauliflower steak (V)</b><br>Romesco sauce, toasted almonds, herb salad | 18 |
| <b>Ricotta and chive dumplings (Ve)</b><br>kale pesto                              | 18 |

## SALAD BOWLS

|                                                                                                                                                  |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Heirloom tomato salad (V)</b><br>heirloom tomatoes, mozzarella,<br>basil, lemon, olive oil                                                    | 17 |
| <b>Classic Caesar salad (V)</b><br>little gem lettuce, parmesan,<br>anchovies, croutons                                                          | 15 |
| <b>Beetroot and goat's cheese salad (V)</b><br>beetroot, goat's cheese, cucumber,<br>rocket, chilli, roasted pumpkin seeds,<br>balsamic dressing | 14 |
| Add roasted chicken                                                                                                                              | 5  |
| Add McNeil's smoked salmon                                                                                                                       | 6  |
| Add crispy halloumi                                                                                                                              | 5  |

## SIDES

|                                        |   |
|----------------------------------------|---|
| New potatoes, mint butter              | 6 |
| Chef's salad                           | 6 |
| Selection of Walled Garden vegetables* | 6 |
| Skinny fries                           | 5 |
| Sweet potato fries                     | 7 |
| Leek and Shropshire Blue gratin        | 7 |



**FORTY**  
Years

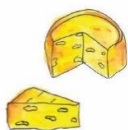
\*What is in season in the Walled Garden.

All prices include VAT at 20%

**Suitable for (V) vegetarians, (Ve) Vegans.**

All our dishes are freshly made in our kitchens daily in an environment with allergens.  
Our dishes may contain nuts or trace of nuts. All weights stated are prior to cooking. We try to  
accommodate all dietary needs but cannot guarantee. Please speak to a member of the team.

apples  
plums  
pears  
pumpkin  
squash  
chard  
green beans

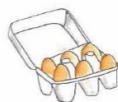


Artisan Cheese



Wimbury Dairies

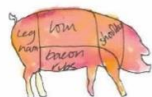
sage  
rosemary  
oregano  
thyme  
parsley



Egg sister Ltd 5 miles



Wrekin Spirit group 12 miles



BKuroos butchers 21 miles

Homemade bread

tayberries  
gooseberries  
mulberries  
Spinach  
blackberries  
fennel

## GARDEN TO KITCHEN

Our Walled Garden and heritage orchards provide an abundant harvest of fresh fruit, vegetables and herbs, delivered to our kitchens each day.

Our chefs take pride in creating seasonal dishes that celebrate the very best estate grown produce, freshly picked and thoughtfully prepared with care.

We work with Wrekin Spirit to distill our own gin - including our award-winning Rhubarb Gin and our apples are pressed into fresh juice.

We are equally passionate about championing local producers, working in partnership with the region's finest makers. Every plate is a celebration of seasonal ingredients and exceptional quality.

tomatoes  
peppers  
chilli  
cucumbers  
mushrooms  
raspberries  
Strawberries  
runner beans  
rhubarb  
garlic

