

THE
GRANARY
Brasserie

Nibbles all £3

Marinated olives
Homemade parmesan cheese straws

Homemade bread board, olive oil, balsamic
Honey and chilli spiced nuts

Starters

Soup of the day, homemade crusty bread and butter (V) £6
Double baked blue cheese soufflé, beetroot puree, walnuts and rocket salad, balsamic £7
Smoked salmon, celeriac remoulade, apple, radish, saffron aioli, sourdough croute £9
Chicken and apricot terrine, caramelised shallots chutney, parma ham crisp £7
Soused mackerel, horseradish cream, cucumber, watercress £8

Main courses

Braised feather blade of beef, cep rosti, tenderstem broccoli,
caramelised onion puree, red wine jus £16

Pan fried fillet of cod, saffron potatoes, samphire, crab bisque £18

Confit pork belly, black pudding mash, tenderstem broccoli, carrot puree, apple jus £16

8oz Ribeye steak, oven dried tomato, mushrooms, hand cut chips, peppercorn sauce £19

Weston burger, smoked bacon, Applewood cheese, tomato relish, hand cut chips £14

Wild mushroom, parmesan and truffle risotto (V) £13

Sides all £4

Truffle, parmesan and thyme chips
Spiced sweet potato wedges
Beer battered onion rings

Garlic and rosemary potatoes
Buttered seasonal vegetables
Chef's salad

Desserts

Milk chocolate cheesecake, white chocolate and orange sauce, candied orange £6
Apricot frangipane tart, apple puree, cinnamon cream £6
Sticky fig pudding, vanilla ice cream, salted caramel sauce £6
Selection of local cheese, red onion marmalade, artisan crackers £8
Selection of ice cream and sorbets £5