

WHILE YOU WAIT LIO

THE WEEPING WILLOW BARROW

Apple & Thyme Mimosa ~ Prosecco, Thyme infused apple Cucumber & Elderflower Collins ~ Cucumber infused Sapling Gin, Elderflower, Lemon Juice, Soda Rose Spritz ~ La Riva Rosè, Martini Rosso, Soda Bloody Mary ~ Sapling vodka, Pickle House Spiced Tomato Mix

SNACKS

Roasted Garlic & Herb Focaccia, Pesto Butter $\pounds_4 |$ Olives $\pounds_{4.5} |$ Chicken Caesar Croquettes, Parmesan $\pounds_{5.50} |$ Truffled Mushroom Arancini, Black Garlic Aioli $\pounds_5 |$ Calamari, Lemon Emulsion DF \pounds_7

START

Torched Mackerel, Burnt Apple, Kohlrabi, Baby Gem & Willow Garden Herbs DFA GF £10 Orchard Farm Pork Scotch Egg, Chorizo Jam & Rocket DF £9 Ham Hock Terrine, Pea Emulsion, Fresh Pea & Croute DF GFA £10 Confit Cherry Tomatoes, Whipped Burrata & Broad Bean Salad V £11 Suffolk Charcuterie, Focaccia, prosciutto, salami, Chorizo & pickles £19.5

MAINS

Roasted Hereford Sirloin of Beef, Horseradish £22 Roasted Thetford Black Pork Loin, Roasted Apple Sauce £22 All roasts are served with Yorkshire Pudding, Duck Fat Roasted Potatoes, Tenderstem, Carrot, Parsnip & Spring Greens.

Roasted Butternut Squash Wellington £16.50 Roasted Potatoes, Spring Greens, Broccoli & Carrot VG

Barshams Beer Battered Haddock, Triple Cooked chips & Garden peas DF £18
Roasted Field Mushroom Burger, Pickled Red Onions, Sriracha Aioli, Fries V £16.50
Willow Burger, Blackberry Bakery Brioche, Smoked Cheddar, Burger Sauce, Gherkin, fries £18.50
BBQ Cauliflower, Chimichurri, Butterbean Puree, Salad Cress VG £18.50

SIDES

Cauliflower Cheese, Crispy Onions, Parmsan & Chives £5 Cardamom Glazed Chantenay Carrots VG GF £4.50 Pigs In Blankets, Honey Mustard, Chives £5.50

Our Menu has been sourced locally & independently wherever possible - subject to availability

V vegetarian | VG vegan | GF gluten free | N contains nuts

Please let a team member know of any allergies or dietary requirements A discretionary 10% service charge is added to all food bills