



THE WEeping
WILLOW
BARROW

Sunday Best

2 courses £27 | 3 courses £32

Proud Mary

Bloody Mary - *The Pickle House* spiced tomato mix, vodka £10

Start

Ham hock terrine, pea emulsion, fresh pea & croute **DF GFA** £10

Onion bhaji, coriander mayo, pickles **VG** £5

Butternut squash veloute, toasted pumpkin seeds **VG** £6.5

Jerusalem artichoke tart, walnut pesto, black olive **VG N** £9

Smoked haddock kedgeree scotch egg, curry mayonnaise, pickled salad **DF** £9

Roasts, duck fat potatoes, tenderstem, honeyed parsnip, red cabbage & clapshot

Hereford sirloin of beef, Horseradish £22

Rolled Thetford black pork belly, applesauce £22

Butternut Squash Wellington potatoes, braised red cabbage, broccoli & clapshot **VG** £16.5

Nose to Tail - Serves two | Available Thursday to Saturday dinner

Venison Wellington, cottage pie, boulangère potato & leek gratin, coffee & cep steak, broccoli £50

Mains

Beer battered haddock, triple cooked chips & garden peas **DF** £18

Roasted field mushroom burger, pickled red onions, sriracha aioli, fries **V** £16.5

Beefburger, Blackberry Bakery brioche, smoked cheddar, mustard, ketchup & fries £18.5

BBQ cauliflower, chimichurri, butterbean purée, salad cress **VG** £18.5

Sides

cauliflower cheese, crispy onions, parmesan & chives £5 | pancetta, apricot & sage stuffing **DF** £5

Pudding

Chocolate orange bread & butter pudding, creme anglaise £8.5

White chocolate panna cotta, raspberry gel £9

Sticky toffee pudding, butterscotch sauce, vanilla ice cream **GF** £9

Triple chocolate brownie, honeycomb, raspberry gel, vanilla ice cream **GF** £8.5

Affogato, double espresso & vanilla ice cream £5

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

An optional 10% service charge will be applied to your bill