



THE WEEPING
WILLOW

Bloody Mary - *The Pickle House* spiced tomato mix, vodka £10
Garlic & herb sourdough focaccia, sun-blushed tomato butter £4.5
Norcella olives £4.5

Sunday Best

2 courses £30 | 3 courses £35 with a roast

Small Plates

BBQ sardines, pesto & sourdough **GFA DF** £8
Confit garlic flatbread, harissa hummus, crispy chickpea **V** £8
Pork scotch egg, nduja & chorizo jam **DF** £10
Charred broccoli, romesco, toasted almonds **VG** £9
Ham hock terrine, burnt onion, pickled onions **GFA DFA** £10

Roasts with all the trimmings

Hereford sirloin of beef **GFA DFA** £24
Butternut squash & truffle wellington **VG** £21
Rolled Thetford black pork belly **GFA DFA** £23
All roasts served with roast potatoes, tenderstem, honeyed parsnip, cabbage & confit carrot

Mains

Beef burger, brioche, streaky bacon, smoked cheddar, gherkin, mustard & fries **GFA** £18.5
Braised & smoked celeriac, truffle emulsion, parsnip, walnut & girolles **VG** £19
Beer battered haddock, triple cooked chips, crushed peas £18

Sharing Sides £7

cauliflower cheese, crispy onions, parmesan & chives
pigs in blankets, honey & mustard | honey glazed hispi, sriracha & chives
creamed leeks, smoked pancetta, parmesan & bread crumb

Puddings

Chocolate orange bread & butter pudding, crème anglaise **VG** £9
Treacle tart, candied hazelnut, malt ice cream **N** £9
Sticky toffee pudding, butterscotch sauce, banana ice cream £9
Tonka bean panna cotta, poached rhubarb & ginger **GF** £9
Affogato, double espresso & vanilla ice cream **VGA V GF** £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

A discretionary service of 10% will be added to your table and is split evenly amongst the team