



## THE WEEPING WILLOW

Pakenham Mill sourdough, whipped butter £4

### Small Plates

Game Terrine, smoked garlic aioli, pickles, sourdough **GFA** £10

BBQ Sardines, pesto & sourdough **GFA** £8

Confit garlic flat bread, baba ganoush, brussel sprout **VG** £8

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

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

Crispy squid, hot honey & spring onions **DF** £5.5

Braised beef shin croquette, mustard, avocado & watercress £6

### Mains

Confit duck leg, Potato terrine, chicory **GF** £25

Pork belly, puffed wild rice, mash carrot, apple & Jus £22

Chicken supreme, chorizo, mushroom & butterbean fricassee **GF DF** £14

Gnocchi, wild mushroom veloute, pickled girolles **VG** £16

Beer battered haddock & chips, minted pea, lemon £18

Sweet potato & miso gratin, tamarind tofu, broccoli **VG** £14

Cod schnitzel, warm tartare, scraps **GFA** £20

### Grill

Beefburger, brioche, streaky bacon, smoked cheddar, gherkin, mustard & fries **GFA** £18.5

Hereford 28-day aged sirloin on the bone, cafe de paris sauce, triple cooked chips, green salad **GF** £34

### Nose to Tail *Serves two, available Thursday to Saturday dinner*

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

### Sides

bbq red cabbage, orange & chilli, crispy onions **VG** £4.5 | winter greens, pumpkin seeds **GF** £4.5

Glazed carrots, honey & cardamom **V** £4.5 | crispy new potato, chives, crispy onion & chicken mayo £4.5

**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