



Ben Timberlake at The Weeping Willow

TO START

Smoked Haddock & Cod Bon Bon, Cromer lobster veloute GF

Claydon Chicken & Ham Hock Terrine, fried quail's egg, curried cauliflower, golden raisins
coronation mayonnaise GF

Cauliflower Soup, crispy kalettes & Pakenham Mill Sourdough V

MAINS

Blythburgh Pork Belly, croquette & tenderloin, Bramley apple, sprouting greens, creamed potato GF

Roasted Squash Risotto, wilted spinach, goats curd, toasted pine nuts GF V

Plaice Florentine, Suffolk Gold Mornay, Rattlesden Farm poached duck egg

PUDDINGS

Baron Bigod Plate, smoked date & walnut bread, fruit chutney N

Smoked Date Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream GF

Poached Pear, berry granola, mango sorbet GF

Our Menu has been locally & independently sourced wherever possible.
Please let a team member know of any allergies or dietary requirements.
V vegetarian | VE vegan | GF gluten free | N contains nuts | DF dairy free

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