



THE WEeping
WILLOW
BARROW

SNACKS

Roasted Garlic & Herb Focaccia, Pesto Butter £4 | Olives £4.5 |

2 courses £27 | 3 courses £32

START

Torched Mackerel, Burnt Apple, Kohlrabi, Baby Gem & Willow Garden Herbs DFA GF £10

Ham Hock Terrine, Pea Emulsion, Fresh Pea & Croute DF GFA £10

Chicory & Radicchio Salad, Broad Beans, Edamame Beans, Pickles VG £8.5

Orchard Farm Pork Scotch Egg, Chorizo Jam & Rocket DF £9

Heritage Tomato Salad, Garlic Focaccia, Pesto, Broad Bean & Rocket V GFA £9.5

MAINS

Roasted Hereford Sirloin of Beef, Horseradish £22

Rolled Thetford Black Pork Belly, Roasted Apple Sauce £22

All roasts are served with Yorkshire Pudding, Duck Fat Roasted Potatoes, Tenderstem, Honey Roast Carrot, Parsnip & Braised Red Cabbage

Roasted Butternut Squash Wellington £16.50

Roasted Potatoes, Braised Red Cabbage, 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 £16.5

Willow Burger, Blackberry Bakery Brioche, Smoked Cheddar, Burger Sauce, fries £18.5

BBQ Cauliflower, Chimichurri, Butterbean Puree, Salad Cress VG £18.5

SIDES

Cauliflower Cheese, Crispy Onions, Parmesan & Chives £5

Apricot & Sage Stuffing £5

PUDDING

Chocolate Orange Bread & Butter Pudding, Creme Anglaise £9

Rhubarb & Custard Panna Cotta, Willow Grown Rhubarb Jam, Ginger Biscuit £9

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream GF £9

Dark Chocolate Delice, Hazelnut Praline, Raspberry Sorbet VG £9

Affogato, Double Espresso & Vanilla Ice Cream £5

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

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