



## THE WEeping WILLOW

BARROW

**Pakenham Mill Sourdough 4 | Olives 4**

### To Start

**Avocado, Pea & Edamame Bean Arancini**, asian slaw, mango chutney **GF VG 8.5**

**Orchard Farm Pork & Black Pudding Scotch Egg**, hispi & celeriac slaw **9.5**

**BBQ Tenderstem Broccoli**, red pepper hummus, chimichurri, garden herbs **VG 8.5**

**Beetroot Cured Chalk Stream Trout**, compressed cucumber, pickled shallot, granny smith, dill **GF DF 9.5**

**Claydon Chicken & BBQ Leek terrine**, onion ketchup, chives **GF 9**

**Norfolk Beetroot**, pickled mustard, pomegranate, whipped goats cheese **GF V 8.5**

### Grazing Plates

**Suffolk Charcuterie**, Pakenham Mill sourdough, prosciutto, salami, chorizo, pickles & olives **19.5**

**Willow Board**, red pepper hummus, chickpea & coriander fries, sriracha aioli, flatbread, olives & feta **18 V**

**East Anglian Cheeseboard**, Baron Bigod, Suffolk gold, Cambridge Blue, quince, crackers **20**

### Mains

**Ghost Ship Beer Battered Haddock**, triple cooked chips, tartar sauce, mushy peas **18**

**Baked Cod**, tenderstem broccoli, white bean cassoulet, clams & lemon verbena pistou **GF 23**

**Chicken Schnitzel**, katsu ketchup, asian slaw & fries **GF 21**

**Sweet Potato Gnocchi**, courgette, tomato & basil **GF VG 18.5**

### Mibrasa Grills

*Cooked over Urban Forestry's Silver Birchwood*

**Salt baked BBQ Celeriac**, pearl barley, granny smith, salsa verde & walnut dukkah **N 21.5**

**Beef Burger**, brioche bun, gherkin, Suffolk bacon jam, peppercorn sauce, fries **18**

**Smoked BBQ Pork Chop**, potato rosti, hispi & celeriac slaw, BBQ sauce **GF 23**

**8 oz Flat Iron Steak**, creamed corn, Oyster mushroom, chimichurri **GF 19.5**

*If you would like to add fries 3.5*

**Sutton Hoo Chicken Salad**, avocado, Suffolk prosciutto, poached egg **GF DF 20**

**10 oz Black Angus Sirloin Steak**, caramelised onion ketchup, tomato, mushroom, chips **GF 29**

### Sides

**Tenderstem Broccoli**, Shallot & Garlic **GF 4.5** | **Hispi Cabbage**, Crispy onion & Black Garlic Gastrique **4.5**

**Dirty Posh Chips**, parmesan, truffle oil, béarnaise, peppercorn **GF 6**

**Dirty Vegan Fries**, pistou **VG GF 4.5**

**Hand Cut Chips** **GF VG 4.5** | **Fries** **VG GF 4**

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



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### Puddings

**Caramelised Figs**, Apricot, Toasted Oats, Mango, Maple & Thyme Dressing **VG GF 8.5**

**Pavlova**, Rhubarb and Custard **GF 9**

**Salted Caramel Tart**, Caramelised White Chocolate & Milk Ice Cream **9.5**

**Ring Doughnut**, Hazelnut Praline, Cocoa nibs & Salted Caramel Ice Cream **N 9**

**Sticky Toffee Pudding**, Butterscotch Sauce & Vanilla Ice cream **8.5**

**Vegan Scoops**, Mango, Orange, Raspberry, **VG GF 1.5 each**

### Tea, Coffee

Single or Double Espresso; Single Macchiato, Selection of Tea **3**

Latte, Flat White, Americano **3.5**

Mocha, Hot Chocolate **3.5**

Cappuccino **3.75**

All our coffees are made with semi-skimmed milk. Ask for any alternative milk option. Decaffeinated coffee available.

### Pudding Wine

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Bottle

S240

**Late Harvest Moscato d'Asti, Piemonte, Italy.**

**7.15**

**25.50**

Anise of intense lemon curd, marmalade and citrus peel with lightly floral notes.

S241

**Monbazillac, Domaine de Grange Neuve, South West France.**

**8**

**32.50**

A Fabulous dessert wine, sweet and luscious with a great backbone of acidity.

The nose is fresh with marmalade, ripe nectarine and melon.

S245

**Mourvedre "late harvest", Cline Cellars, California, USA**

**41**

This wine is luxuriously sweet and divinely tempting. Layers of chocolate, black berries and prunes. Great with chocolate.

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### Kids menu

**House Burger**, brioche bun, lettuce, skinny fries **£8**

**Macaroni Cheese**, side of greens **V £7**

**Battered Fish**, skinny fries, salad **£8.75**

**Chocolate Brownie**, vanilla ice cream **V £4**

**Vanilla Ice Cream** **GF £3**

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