



THE WEEPING  
WILLOW

## Sunday Best

2 courses £27 | 3 courses £32

Bloody Mary - *The Pickle House* spiced tomato mix, vodka £10

Garlic & herb sourdough focaccia, sun-blushed tomato butter £4.5

Norcella olives £4.5

## 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

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*

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

## Pudding

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 pannacotta, 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