



THE WEEPING  
WILLOW  
BARROW

TO START

**Mixed Herbs & Garlic Focaccia Bread**, served with Olive oil and Balsamic vinegar **VG 4**

**Mezze Board**, olives, sun blushed tomatoes, Focaccia, hummus, rapeseed, balsamic vinegar **VG 8**

**Suffolk Charcuterie**, salami, chorizo, hummus, Focaccia, pickles, olives **12.5**

**Soup of The Day, Focaccia** **VG 8**

**Avocado, Pea & Edamame Bean Arancini**, fennel, asian dressing **GF VG 8.5**

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

**Sapling Cured Chalk Stream Trout**, compressed cucumber, pickled shallot, granny smith & dill **GF 9.5**

MAINS

**Roasted Black Treacle Angus Sirloin of Beef** **23**

**Roasted Suffolk Chicken** **22**

**Roasted Thetford Black Pork Belly & Apple Sauce** **22**

*All roasts are served with Yorkshire pudding, roasted potatoes, winter greens, creamed leeks & glazed carrot*

**Roasted butternut squash wellington.**

*Roasted potatoes, hispi cabbage, creamed leeks & glazed carrot* **V 19**

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

**Roasted Field Mushroom**- Blackberry Bakery brioche bun, slaw, mayo, beef tomato, walnut pesto fries **VG N 17.5**

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

**Claydon Farm Chicken Salad**, avocado, crispy bacon, poached egg **GF 20**

PUDDINGS

**Chocolate Brownie**, raspberry sorbet, honeycomb **VG 9**

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

**Pavlova**, Blackberries, Raspberry & Basil **GF 8.50**

**70% Chocolate Cremeux**, Popping Candy, Cocoa Nibs, Orange sorbet & Tuille **9.5**

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

*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 requirement*



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*Smaller Appetites menu*

**Roasted Black Treacle Angus Sirloin of Beef 10.5**

**Claydon Farm Roasted Chicken Breast 10.5**

*All roasts are served with Yorkshire pudding, roasted potatoes, winter greens, creamed leeks & glazed carrot*

**House Burger, brioche bun, lettuce, skinny fries 9**

**Macaroni Cheese, side of greens V 7.5**

**Battered Fish, skinny fries, salad 9.5**

**Chocolate Brownie, raspberry sorbet V 5**

**Vanilla Ice Cream GF 3**

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