



THE WEEPING WILLOW

Main Menu

Summer 2026

Nocellara olives **VG** 4.5
 Focaccia & whipped butter **V** 4.5
 Sausage roll, mustard 7.5
 'Nduja & honey chicken wings 6
 Artichokes, mustard vinaigrette **VG** 4.5

STARTERS

Smoked duck breast 12
burnt orange, frisse, balsamic
 Burrata **V** 12
heritage tomatoes, basil salsa
 Picked crab 12
citrus salad, old bay crisps
 Moatwood gin cured trout 10
ajo blanco, smoked almond, grapefruit, kohlrabi
 Salt & pepper squid 9
chilli & lime aioli
 Scotch egg 9
chilli jam
 Sundried tomato croquettes **VG** 8
Bloody Mary ketchup

SIDES

All 5
New potatoes, cafe de Paris butter V
Baby gem, blue cheese dressing, smoked crumb V
Tenderstem broccoli, garlic & chilli VG
Caesar salad
Chips / Fries (dirty posh upgrade +£1.5)

PILATES IN THE GARDEN

Saturday 25th July | From 8.30am | £35 per guest
Start your morning with us in the garden for a gentle pilates session, followed by a nourishing superfood bowl and a well-earned mimosa.

MAINS

Whole plaice 29
radicchio, beetroot, cider butter sauce, pickle roe
 Chicken schnitzel 24
Caesar, fries
 8oz Rump steak 29.5
roast tomato, fries, Café de Paris
 Chicken & ham pie 23
mash, greens, gravy
 Smoked mackerel 22.5
beetroot salad, horseradish, watercress
 British tomato tart **VG** 21
basil pesto, garden salad
 Beer battered haddock & chips 21
mushy peas, scraps, pickled onion, tartare
 Beef burger 19.5
smoked Applewood, burger sauce, fries
 Charred leeks **V** 19
romesco, smoked oil, almonds

PUDS

Raspberry trifle 11
white chocolate, Chantilly
 Elderflower parfait 10
Pimm's granita
 Honey & lavender panna cotta 10
strawberries & honeycomb
 Chocolate crèmeux **VG** 10
coconut sorbet, coco tuile
 Sticky toffee pudding 9
toffee sauce, vanilla ice cream
 Cherry pavlova 9
pistachio, double cream ice cream

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service charge of 10% will be added to your table and is split evenly amongst the team