THE WEEPING WILLOW

Supper & Stay Menu

Supplement prices added where applicable

Olives VG 4 | Honey & mustard sausages 6
Soda bread, roasted whey & burnt onion butter V 4.5
Sausage roll, English mustard 7.5 | Oysters au naturel 24
Crispy whitebait, lemon & caper mayo 5.5

STARTERS

Cumberland Scotch egg
mustard mayo
Creamed woodland mushrooms VG
toasted sourdough
Salt & pepper squid
chilli & lime aioli, spring onion, coriander
Beetroot & pear carpaccio V
roasted walnuts, blue cheese
Seafood board *ideal to share* 9
smoked salmon, oysters, salt & pepper squid, prawn cocktail, house bread
Charcuterie *ideal to share* 6
pickles, cured meats, cornichons, house bread
Smoked salmon 1.5
pickled apple, dill crème fraîche, bread crisp
Braised pig cheek 1.5
winter fricassée

SIDES ALL 5

cavolo nero, garlic & lemon, toasted walnuts V
maple-glazed carrots, pumpkin seeds VG
roasted hispi, bacon & mustard butter

HALLOWEEN AT THE WILLOW

Saturday 31st October | From 6pm
Join us at The Willow for a night of live music, good food and a few drinks at the bar. Fancy dress is encouraged, with dinner for two up for grabs for the best dressed.

MAINS

Confit duck leg
bulgur wheat, jus, cherries
Norfolk mussels
'nduja & fennel, toasted sourdough
Celeriac fondant V
braised leeks, woodland mushrooms, hazelnut & thyme butter
Roasted Prince squash VG
celeriac purée, hen of the woods, crispy sage, Madeira jus
Steak & ale pie
mash, cavolo nero, gravy
Beer-battered haddock
chunky chips, crushed peas, beer-pickled onion
Beef burger
smoked Cheddar, burger sauce, tomato, lettuce, gherkin, fries
8oz Hereford rump steak 6
fries, roasted tomato, garlic butter
Whole sea bass *ideal to share* 7
crushed new potatoes, mussels, cider cream sauce
Seared cod 5.5
braised leeks, roasted Jerusalem artichoke, shellfish velouté

PUDS

Chocolate orange délice
marmalade, cocoa nibs, blackcurrant ice cream
Sticky toffee pudding
butterscotch sauce, vanilla ice cream
Ice creams & sorbets
Honey cheesecake
brûléed figs, caramel
Poached pear VG 1.5
hot chocolate sauce, vanilla ice cream
Blackberry Eton mess 2.5
lemon sorbet
Selection of cheeses 4.5
crackers, grapes, chutney

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