



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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