



THE WEeping
WILLOW
BARROW

SNACKS

Roasted Garlic & Herb Focaccia, Pesto Butter £4 | Olives £4.5 |

Chicken Caesar Croquettes, Parmesan £5.5 | Truffled Mushroom Arancini, Black Garlic Aioli £5.5 |

2 courses £27 | 3 courses £32

START

Torched Mackerel, Burnt Apple, Kohlrabi, Baby Gem & Willow Garden Herbs *DFA GF*

Orchard Farm Pork Scotch Egg, Chorizo Jam & Rocket *DF*

Ham Hock Terrine, Pea Emulsion, Fresh Pea & Croute *DF GFA*

Confit Cherry Tomatoes, Whipped Burrata & Broad Bean Salad *V*

Suffolk Charcuterie, Focaccia, prosciutto, salami, Chorizo & pickles

MAINS

Roasted Hereford Sirloin of Beef, Horseradish

Rolled Thetford Black Pork Belly, Roasted Apple Sauce

All roasts are served with Yorkshire Pudding, Duck Fat Roasted Potatoes, Tenderstem, Confit Carrot, Parsnip & Spring Greens.

Roasted Butternut Squash Wellington

Roasted Potatoes, Spring Greens, Broccoli & Carrot VG

Barshams Beer Battered Haddock, Triple Cooked chips & Garden peas *DF*

Roasted Field Mushroom Burger, Pickled Red Onions, Sriracha Aioli, Fries *V*

Willow Burger, Blackberry Bakery Brioche, Smoked Cheddar, Burger Sauce, Gherkin, fries

BBQ Cauliflower, Chimichurri, Butterbean Puree, Salad Cress *VG*

SIDES

Cauliflower Cheese, Crispy Onions, Parmesan & Chives £5

Cardamom Glazed Chantenay Carrots *VG GF* £4.50

PUDDING

Triple Chocolate Brownie, Honeycomb, Vanilla Ice Cream

Rhubarb & Custard Pannacotta, Willow Grown Rhubarb Jam, Ginger Biscuit

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream *GF*

80% Dark Chocolate Delice, Praline & Clementine Sorbet

Affogato, Double Espresso & Vanilla Ice Cream

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 requirements

A discretionary 10% service charge is added to all food bills