



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*