



## THE WEeping WILLOW

BARROW

### WHILE YOU WAIT £10

**Cucumber & Elderflower Collins** ~ Cucumber infused Sapling Gin, Elderflower, Lemon Juice, Soda

**Rose Spritz** ~ La Riva Rosè, Martini Rosso, Soda

**Grapefruit & Bergamot Spritz** ~ Everleaf Forrest 0%, Fever Tree Grapefruit Soda

### SNACKS

**Roasted Garlic & Herb Focaccia**, Balsamic & Olive Butter £4 | **Olives** £4 |

**BBQ Chorizo**, Honey Mustard & Chives GF £6 **BBQ Garlic Prawns**, Chili & Garlic GF £7

**Chicken Caesar Croquettes**, Parmesan £5.50 | **Truffled Mushroom Arancini**, Black Garlic Aioli £5 | **Calamari**, Lemon Emulsion DF £5.50

### START

**Torched Mackerel Escabeche**, Pickles & Willow Garden Herbs DF GF £10

**Orchard Farm Pork Scotch Egg**, Chorizo Jam & Rocket DF £9

**Ham Hock Terrine**, Pea Emulsion, Fresh Pea & Croute DF GFA £10

**Confit Cherry Tomatoes**, Whipped Burrata & Broad Bean Salad V £11

**Suffolk Charcuterie**, Hummus, Focaccia, prosciutto, salami, pickles £19.5

### MAINS

**Roasted Hereford Sirloin of Beef**, Horseradish £22

**Roasted Thetford Black Pork Loin**, Roasted Apple Sauce £22

*All roasts are served with Yorkshire Pudding, Duck Fat Roasted Potatoes, Spring Greens & Carrot*

**Roasted Butternut Squash Wellington** £16.50

*Roasted Potatoes, Spring Greens, Broccoli & Carrot VG*

**Barshams Beer Battered Haddock**, Triple Cooked chips & Garden peas DF £18

**Willow Burger**, Blackberry Bakery Brioche, Smoked Cheddar, Burger Sauce, Gherkin, fries £18.50

**BBQ Cauliflower**, Chimichurri, Butterbean Puree, Salad Cress VG £18.50

### SIDES

**Cauliflower Cheese**, Crispy Onions, Parmesan & Chives £4.50

**Cardamom Glazed Heritage Carrots** VG GF £4.50

**Pig in blankets** £5.50

*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*