Mother's Day Menu 2 courses £32 | 3 courses £37

Small Plates

Bbq sardines, pesto & sourdough GFA Confit garlic flatbread, harissa hummus, pomegranate, crispy chickpea VG Pork scotch egg, nduja & chorizo jam DF Salmon & haddock fishcake, cured fennel, dill mayo DF Local asparagus, wild garlic, smoked hollandaise, duck egg GF



THE WEEPING WILLOW

Roasts

Hereford sirloin of beef, horseradish Rolled Thetford black pork belly, apple sauce Suffolk chicken supreme, pork & apricot stuffing Butternut Squash Wellington potatoes, hispi cabbage, broccoli & clapshot VG Roasts served with roast potatoes, tenderstem, honeyed parsnip, hispi cabbage & clapshot

Mains

Beer battered haddock, triple cooked chips & garden peas DF Beef burger, Blackberry Bakery brioche, cheddar cheese, mustard, ketchup & fries Cod fillet, chorizo & butterbean cassoulet, crispy seaweed (can be meat free)

Sides

cauliflower cheese, crispy onions, parmesan & chives $\pounds_5 |$ pigs in blankets, honey & mustard GF $\pounds_{4.5} |$ stuffing, pork & apricot $\pounds_{4.5} |$ glazed carrots VG $\pounds_{4.5}$

Pudding

Affogato, double espresso & vanilla ice cream Sticky toffee pudding, butterscotch sauce, vanilla ice cream GF Ruby chocolate mousse, burnt pear, chocolate & sesame cracker Treacle tart, malt ice cream Bread & butter pudding, creme anglaise VG

> V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts Please let a team member know of any allergies or dietary requests A discretionary service of 10% will be added to your table and is split evenly amongst the team