



THE WEEPING
WILLOW
BARROW

GRAZE

Pakenham Mill Sourdough, Whipped Butter £4 | Olives £4
Suffolk Charcuterie, Sourdough, prosciutto, salami, chorizo, pickles and olives £19.5
2 courses £30 / 3 courses £36

TO START

Orchard Farm Pork Scotch Egg, Red Onion Marmalade DF
Chalk Stream Trout, Pickled Kohlrabi, Parsley Emulsion GF DF
Spiced Hummus, Crispy Chickpeas, Pickled Mustard Seeds, Toasted Sourdough VG GFA
Butternut Squash, Chili & Coconut Soup, Sourdough VG
Confit Chicken Caesar Croquette, Anchovy Salad

MAINS

Roast Hereford Sirloin of Beef, Horseradish
Roasted Breast Of lamb, Mint Sauce
Roast Claydon Chicken, Pancetta & Apricot Stuffing
All roasts are served with Yorkshire Pudding, Duck Fat Roasted Potatoes, Spring Greens, Parsnip
Roast Butternut Squash & Spinach Wellington
Roasted Potatoes, Spring Greens, Broccoli & Carrot VG

Barsham Beer Battered Haddock, Triple Cooked chips, Tartar Sauce & Garden peas DF
Willow Burger, Blackberry Bakery brioche bun, Smoked Cheddar, Burger Sauce, fries
BBQ Glazed Celeriac, Red Pepper Puree, Salsa Verde & Pickled Salad VG

SIDES

Cauliflower Cheese, Parmesan, Crispy Onions & Chives £5 | Pancetta & Apricot Stuffing £4.5
Pigs in Blankets, Honey Mustard £4.5 | Glazed Carrots, Cardamom & Honey £4.5 GF DF

PUDDINGS

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream GF VG
Dark Chocolate Delice, Roasted Hazelnut & Hazelnut Ice Cream GF
Lemon Posset, Berry Compote, Shortbread GF
Hot Cross Bun Bread & Butter Pudding, Malt Ice Cream
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 10% discretionary service charge will be added to your bill