

SUNDAY AT THE WILLOW



Sun 12-4pm

THE WILLOW ROAST

All served with roasted sweet potato & courgettes, broccoli and green beans, with signature gravy and Yorkshire pudding. Cut the Yorkshire pudding to make your roast entirely allergen free and Paleo.

Served with a choice of homemade horseradish or mustard

Aged Aberdeenshire rib of beef £17.50



Allergens: egg, dairy

KID'S ROAST BEEF £8

Aylesbury free range poussin £14.50



Allergens: egg, dairy

KID'S ROAST POUSSIN £8

Buckinghamshire organic lamb rump £18.50



Allergens: egg, dairy

KID'S ROAST LAMB £8

Vegan falafel burger

Mixed bean, chickpea and courgette falafel served with squash, Tuscan kale and avocado coleslaw



Allergens: Nuts (almond), mustard

£15

KID'S £8

Sweet potato gnocchi

A pillowy homemade gnocchi, pan seared in coconut oil with kale and a sage and hazelnut pesto



Allergens: Egg, nut (hazelnut), dairy

£13.50

KID'S £8

Rabbit & date pâté with pear chutney £8.50

Slow braised rabbit, date and pork pâté potted with aromatic herbs and topped with clarified butter



Allergens: Sulphites, dairy

Seasonal soup of the day £5.50

Served with toasted organic sourdough bread. Ask the floor staff for the soup of the day options



Smoked mackerel salad £8.50

Candy beetroot, caper and watercress salad



Allergens: Sulphite (capers), fish, egg

Willow fish & chips £14

Battered haddock with sweet potato chips, pea purée & salad garnish. Served with a choice of homemade tartare sauce or ketchup



Allergens: Sulphites, mustard, egg in the tartare sauce

KID'S £8

Willow rainbow salad with superseeds £6.50/£12

'Colour yourself healthy' with our crunchy rainbow salad packed with goodness from Nature's colour palette



Kale & avocado salad £6.50/£12

A simple salad that combines nutrient-dense greens with the creamy texture of avocado for a healthy dose of good fats



Add your choice of topping:

Activated Nuts (50g) £1.50

Allergens: Nuts (almond, walnut, cashew)

Prawns (80g) £3

Allergens: Crustacean

Grilled chicken (75g) £2



Free-from



Vegetarian/Vegan



Low carb



Protein rich



Paleo



Lower sugar



Healthy fats



Low FODMAP

GF gluten-free

GF grain-free

DF dairy-free

V vegetarian

V vegetarian and vegan