



SUNDAY AT THE WILLOW

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 Lemon & Thyme 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

STARTERS

Seasonal Soup of the Day £5.5

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



Allergens: Ask our floor staff

Crunchy Rainbow Salad with Superseeds £6.5/12

Enjoy a rainbow of colour from nine fresh veggies.



Allergens: Sulphites

Activated Nuts (50g) £1.50 Allergens: Tree Nuts (almond, walnut, cashew)

Prawns (80g) £3 Allergens: Crustacean

Grilled chicken (75g) £2

Tomato & Quinoa Tartare with Mango Vinaigrette £8.50



Slow Cooked Tender Ox-Cheek with Moroccan Spiced Pumpkin Purée £11.50



Allergens: Sulphites

MAINS

Vegan Falafel Burger with Candy Beetroot & Roasted Veggies £14.95

As featured in national publications, our homemade falafel in a portobello mushroom bun is tempting enough to lure away dedicated carnivores to vegan shores for multiple visits.



Allergens: Tree nuts (almond)

Atlantic Haddock Fish & Chips £15.95

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



Allergens: Sulphites, fish, mustard, egg in the tartare sauce



Free-from



Vegetarian/Vegan



Low carb



Protein rich



Paleo



Lower sugar



Healthy fats



Low FODMAP

GF gluten-free

GrF grain-free

DF dairy-free

V vegetarian

vegetarian and vegan