

# SUNDAY AT THE WILLOW



## THE WILLOW ROAST

*All served with....* roasted sweet potatoes, heritage carrots, broccoli and green beans, with signature gravy and Yorkshire pudding. (Option: replace the roasted sweet potatoes with roasted Nicola potatoes).

Cut the Yorkshire pudding to make your roast Paleo.

Served with a choice of homemade horseradish or mustard.

### Aberdeenshire Rib of Beef £18.50



Allergens: egg, dairy, celery

*KID'S ROAST BEEF £9*

### Lemon & Thyme Free Range Poussin £15.50



Allergens: egg, dairy, celery

*KID'S ROAST POUSSIN £8*

### Roasted Wells Lamb Rump £18.50



Allergens: egg, dairy, celery

*KID'S ROAST LAMB £9*

### Nut Roast £14.50



Allergens: Almonds, cashews, hazelnuts, walnuts, sesame, mustard, egg, dairy, celery

Vegan option: Lose the Yorkshire pudding.

## 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

### Salted Cod & Shiitake Fritters with Piquillo Pepper Sauce £7.5

A traditional Mediterranean dish with a hot East Asian twist.



Allergens: Fish, eggs, dairy

### Coconut Waldorf Salad £9

Our twist on this classic combination of red grapes, walnuts, apple, chicory root, red cabbage and gem lettuce with a zesty coconut dressing.



Allergens: Tree nuts (walnuts), celery, mustard

## MAINS

### Homemade Smoky Vegan Burger with Roasted Veg & Willow Coleslaw £15

Quinoa and Black Turtle bean pattie served in a Portobello mushroom 'bun' with a garlic mayo, tomato, smashed avocado and pickled red onion filling.

Option: Replace the Portobello mushroom bun for a bread bun.

Option: Replace the roasted veg for sweet potato chips.



Allergens: Sulphites

### Ale Battered Haddock Fish & Chips £15.95

Served with sweet potato chips, garden peas and tartare sauce.

*KID'S £8*



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



Free-from



Vegetarian/Vegan



Low carb



Protein rich



Paleo



Lower sugar



Healthy fats



Low FODMAP

gluten-free

grain-free

dairy-free

vegetarian

vegetarian and vegan