HE WILLOW ME

SNACKS

Aubergine Tempura with Rosemary Infused Maple Syrup £4.95







Homemade Taro Root Crisps & Baba Ganoush £4.95









Organic Kalamata Olives with Homemade Pickled Carrots £3.95





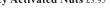




Homemade Natural or Spicy Activated Nuts £3.95







Roasted Padron Peppers £5.50





Sourdough Bread & Organic Extra Virgin Kalamata Olive Oil £3.50









Summer Watermelon & Feta Salad £7.5



Allergens: Dairy, Sulphites

Crunchy Rainbow Salad with a Light Vinaigrette £7.5/12.5











Fresh Lime & Chipotle Three Bean Salad £7.5/£12.5









Build your own salad:

Activated Nuts

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

Prawns

(80g) £3 Allergens: Crustacean

Grilled chicken

(75g) £2

Stuffed Beef Tomato with Lobster Cocktail Salad £14









Sweet Potato Wedges with Infused Chilli Maple £5.95





Grilled Octopus with Smoky Chimichurri over Lentil & Avocado Salad £12.95







GF • DF • GrF) 😲 🕕 Allergens: Shellfish, sulphites

Beetroot & Quinoa Peruvian Solterito £8.95







Tender Grass-Fed Beef Meatballs in Basil Tomato Sauce £8.50





Thai Prawn Skewers with Avocado & Lime Mayo £9.50







GF•DF•GrF) 📢 🔮 🎧 🚻 ờ Allergens: Eggs, Shellfish

SIDES

Sweet Potato Chips £4







Heritage Tomato Salad £5









Willow Greens £4









Roasted Curried Cauliflower £4









Avocado Oil Mayo £1.50

MAINS

KID'S MENU AVAILABLE

From the land...

Roasted Organic Lamb Rump with Cashews & Aubergine £18.95











GF • DF • GrF) 📢 🔮 🕕 Low FODMAP option available. Allergens: Tree nuts (cashew), sesame. Chateaubriand, market availability and market rate.

Marinated Wild Boar with Celeriac Puree & Steamed Asparagus £19.95

Grilled Wild Boar served with raspberry gravy.





30 Day Dry-Aged Grass-Fed Ribeve Steak with Garlic Oyster Mushrooms & Sweet Potato Chips £23.95

A steak lover's steak. Chef recommends medium to medium rare to release the flavours in the beautifully marbled fats, with a side of flat mushroom goodness.









Glazed Duck Confit, Mangetout & Citrus Salad £19.50

Slow cooked to subtle perfection, marinated in Chef's secret recipe of herbs and spices served with mangetouts and a delicate pea shoot salad.







From the sea...

Spiced Sea Trout with Ginger Bok Choi & Wild Garlic £17.50

Served with Hunter & Gather avocado mayonnaise







🐧 GF • DF • GrF) 📸 👰 🌈 ዙ Allergens: Fish, Mustard, Sesame, Eggs

Grilled Brill with Samphire Salad £17.95

🖒 GF • DF • GrF) 👰 🌈 🕕 🦮 Allergens: Fish. Low FODMAP option available.









From the orchard...

Shiitake Mushroom & Seaweed Tagliatelle Provençale £17 Imagine a breath of a fresh salty sea-breeze, that's what this fresh seaweed pasta is like.











Allergens: Shellfish (may contain traces), walnuts. Crispy Vegan Falafel Burger £14.95

As featured in national magazines, crispy homemade falafel topped with Almond Butter, served between a Portobello mushroom "bun" with a supporting rainbow of vegetables.











Fresh Lime & Chipotle Three Bean Salad £12.50











Lemon & Turmeric | Pecan & Salted Caramel | Chocolate & Orange

GF • DF • GrF) 💎 🥎 (Allergens: Cashew, walnut, almond and pistachio

B-Raw Natural Cheesecake £5.95

Orange & Turmeric | Raspberry & chocolate | Tiramisu | Strawberry







Flourless Chocolate Cake with Banana Ice Cream £6.50

GF · GrF V Allergens: Almonds, eggs, dairy























