

Sunday lunch at Willow Tree Farm

12th May 2024, 12pm to 3pm

Starters

- Homegrown asparagus & pea soup (GFA) (VGA)
- Thai green grilled tiger prawns (GFA)
- Spanakopita - filo parcel stuffed with spinach & feta (V)
- Lamb belly terrine (GFA)

Fish & chips

- Haddock in a Nethergate craft lager batter with hand cut chips, mushy peas & homemade tartare sauce (£16.99) (DF)

Roasts

- Roast Suffolk rolled sirloin of beef (GF) (DF)
- Roast British rolled leg of lamb (GF) (DF)
- Roast Essex pork belly (GF)
- Trio of roast meats (£3 supplement)
- Nut roast with mushroom gravy (V) (VGA) (N)

Served with

- Roast potatoes (VG) (GF) (DF)
- Parsnips & honey roasted carrots (VGA) (GF)
- Leeks, hispi cabbage & broccoli (VGA) (GF) (DFA)
- Rich homemade gravy (GFA) (DFA)
- Yorkshire pudding (V)

Extra sides

- Black Bomber cauliflower cheese £3.50 (V) (GF)
- Braised spiced red cabbage £3.00 (VG) (GF) (DF)
- Bowl of roast potatoes £3.00 (VG) (GF) (DF)
- Jug of rich homemade gravy £1 (GF)
- Parsnips & honey roasted carrots £3.00 (VGA) (GF)

Homemade Desserts

- Rhubarb millefeuille (VGA) (DFA)
- Strawberry gateaux (V) (N)

- Chocolate tart with caramelised bananas & homemade banana ice cream (V)
- Pineapple upside down cake with rum glazed pineapple & coconut ice cream (GF) (N)
- Please also ask for today's ice cream selection

One course £19 | Two courses £26 | Three courses £33

Don't fancy a roast? Please ask what sandwiches are available today

(V) Vegetarian (GF) Gluten free (VG) Vegan (DF) Dairy Free (+A) Allergen alternative available (N) Contains nuts

If you have any food allergies or intolerances, please ask us for information on the ingredients in your meal. We can often adapt dishes to suit
All items made in a kitchen which handles all named allergens, we cannot guarantee anything to be 100% allergen free.