

# Sunday lunch at Willow Tree Farm

19th May 2024, 12pm to 3pm

## Starters

Watercress & spring onion soup (GFA) (VGA)

Roast beetroot salad with mascarpone, candied walnuts & grilled asparagus (GF) (V)

Spicy calamari with lemon aioli

Essex pork baby back ribs

## Fish & chips

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

## 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

Fresh mango cheesecake

Chocolate & raspberry marquise

Pear, walnut & honey frangipane with vanilla ice cream (N)

Vanilla panna cotta with fresh local strawberries, meringue & strawberry gel (GF)

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.