

# Sunday lunch at Willow Tree Farm

9th June 2024, 12pm to 3pm

## Starters

- Petis pois & fresh watercress soup (GFA) (DFA) (VGA)
- Sardine pate with a walnut crumb. Served with homemade sea salt focaccia (GFA) (N)
- Lamb kofta with humous & pickled vegetables
- Mac n cheese bites with siracha mayo (V)

## 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

- Potted dark chocolate mousse with honeycomb (V) (GF)
- Gooseberry & honey frangipane with vanilla ice cream (V)
- Keylime cheesecake (V)
- Black cherry Eton mess (GF) (V)
- Please also ask for todays 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.