

Willow Restaurant

Something to Start ...

Homemade Soup of the Day please ask for today's special 4.50	GF V Grilled Halloumi with a crisp salad & caramelised balsamic vinegar dip 5.20	GF VEGAN Mediterranean Wild Rice Salad white & wild rice with mixed leaves, cherry tomatoes, roasted Mediterranean vegetables & mini falafel. Served with an olive oil & balsamic vinaigrette 5.00
GF VEGAN Red Thai Mushrooms pan fried mushrooms in a spiced red Thai & coconut sauce. Served with crusty bread 5.50	GF Honey & Mustard Chicken Skewers marinated chicken fillet pieces oven baked with a honey & mustard glaze 5.30	Deville Whitebait coated in our own blend of spices, deep fried and served with tartare sauce & fresh lemon 4.90
GF Prawns Marie Rose north Atlantic Prawns served with homemade Marie Rose sauce 5.90		

From the Grill ...

Rib Eye 8oz 16.00	Rump 10oz 16.50 add sauce: 3.50 + Creamy Peppercorn, Blue Cheese, Chimichurri or Mushroom +	Ultimate Mixed Grill the full works: mini rump steak, cumberland sausage, mini gammon steak, tender chicken fillet, fried egg & onion rings 19.50
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*** All served with grilled tomato, pan fried mushroom, peas & chips ***

From the Land ...

GF Piri Piri Chicken boneless breast of chicken rubbed in sweet & spicy Piri Piri seasoning, grilled & served with a spicy chilli tomato sauce on the side 13.50	GF Sticky Slow Roasted Belly of Pork basted with a honey, cumin & chilli glaze, served with the sweet, sticky juices 15.00	Chicken Parmigiana fillet breast of chicken coated in parmesan breadcrumbs & pan-fried. Finished in the oven with our homemade tomato sauce, mozzarella & Parmesan cheese 15.00
	GF Lamb Shank succulent lamb cooked in a creamy mint sauce 16.00	

*** all served with a choice of Mash, new, chips or potato of the day + vegetable of the day or side salad ***

GF VEGAN Thai Penang Curry a rich & creamy coconut sauce with hints of red Thai, peanut & lemongrass. With cauliflower, green beans, mangetout & mixed peppers, served with rice 10.50	V Vegetarian Flavour of the Week please ask for this weeks special tart or pie. served with new potatoes & side salad 9.50
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From the sea ...

GF Citrus Fillet of Salmon marinated in fresh orange & lemon juice, glazed with honey & roasted. Served on a bed of warm vegetable quinoa & steamed broccoli 15.90	GF Red Thai Mussels cooked in coconut milk & light Thai spices. Served with crusty bread, white rice or fries 15.00	GF Mediterranean Cod Fillet of cod oven baked & served on a bed of roasted Mediterranean vegetables, chorizo & new potatoes 13.50
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Easy Options ...

Chefs curry of the Day served with naan bread, poppadom, mango chutney & rice 11.70	Beer Battered Fish & Chips with homemade tartare sauce 10.50 + choose mushy peas or garden peas	Oven Baked Lasagne homemade, served with side salad 9.90
Pasta Carbonara served with garlic bread 12.20 + Gluten Free pasta available on request	GF V Vegetarian Bangers & Mash 3 Linda McCartney sausages cooked in the oven & served with mash potato, peas & red onion gravy 9.90	
Pizza - Build your own 12" 1. Choose a tomato or BBQ base	2. Choose any 3 toppings from the list below	3. Enjoy! 10.50
+ Bacon / Sausage / Pepperoni / Ham / Chorizo / Tuna / Onion / Tomato / Mushroom / Sweetcorn / Olives / Jalapenos / Mixed Peppers / Pineapple / Blue Cheese / Spinach / Red Onion Chutney / Free Range Egg / Extra Cheese + + 1.30 per extra topping +		

Something on the side ...

Chips 3.20	Sweet Potato Fries 3.50	Macaroni Cheese 4.20
Battered Onion Rings 3.20	Side Salad 3.90	Sautéed Mushrooms 3.50
Coleslaw 3.20	Garlic Bread 3.40	Deluxe Garlic Bread 4.70

For allergies and intolerance information, please see reverse of menu.