

SPECIAL SUNDAY SELECTION £29.50 for 2 courses / £36.50 for 3 courses Pre-booking essential

STARTERS

SOUP OF THE DAY Served with Toasted Sourdough

LIME AND TARRAGON COMPRESSED MELON WITH PARMA HAM With Parmesan Crisps, Toasted Pumpkin Seeds, Rocket and Fig Gel (v)

WILD MUSHROOM AND TRUFFLE RISOTTO With Grated Parmesan Cheese (v)

RAINBOW GARDEN GREEN AND MARINATED PRAWN SALAD With Fresh Herbs, Cherry Tomato Roasted Beetroot, Feta, Pickled Red Onion, Radish tossed in Willys Fire Cider Vinaigrette

MAINS

ROAST HEREFORD BEEF

Served with Yorkshire Pudding, Cauliflower Gratin, Roasted Garden Vegetables and House Made Gravy

SLOW SMOKED ROASTED CHICKEN WITH SAGE AND ONION STUFFING Served with Yorkshire Pudding, Cauliflower Gratin, Roasted Garden Vegetables and House Made Gravy

APPLEWOOD SMOKED SALMON AND PRAWNS

Tossed with Tagliatelle and a Wild Garlic Pesto

HOUSE MADE NUT ROAST

Yorkshire Pudding, Roasted Potatoes and Root Vegetables, Cauliflower Cheese, House made Vegetarian Gravy (v)

Allergens: all 14 allergens handled in our kitchen. Please advise on allergies on booking/arrival.



DESSERTS

CHOCOLATE BROWNIE SWEET TREAT With Layers of Fresh Whipped Chantilly Cream and Willys Balsamic Marinated Strawberries

BANOFFEE TART With Hints of Rum, Chocolate and Lime

3 SCOOPS OF OUR HOUSE MADE ICE CREAM OR SORBET

Please ask your Server what flavours are available

CHOCOLATE DIPPED CRISPY BAKED CHOUX BUN

With Toasted Nuts and a Chocolate Mousse Filling

Dishes, prices and ingredients may change due to seasonality. Please see daily menus

HOT DRINKS & INFUSIONS

Espresso £3.5/2.5
Americano £3.5
Cappuccino £4.5
Latte £4
Flat White £3.9
Mocha £3.5
Hot Chocolate £3.5
Tea £3
Herbal Teas please ask.

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