

breakfast cocktails

white port & tonic 8

spicy pineapple margarita 12

tequila, cointreau, lime, pineapple, chilli

fruity sailor 9

spiced rum, lychee, cranberry, lime, vanilla

paloma 11

tequila, grapefruit, lime, sparkling water

bloody sailor 9

spiced rum, lemon, tomato, spice & seasoning

orange espresso martini 11

vodka, kahlua, cointreau, espresso, cinnamon, agave

blood orange bellini 9

blood orange, prosecco

apple pie 10

vodka, orgeat, apple, frangelico, lemon

name: _____

build your board

3 pieces £13 | 4 pieces £17.5 | 5 pieces £22

bakery

- seeded sourdough, lemon dill butter (wfo, voa)
- croissant
- banana bread, brown butter honey ricotta, compote, caramel crumb (n)

dairy

- strawberry & banana granola, greek yoghurt, peach & rhubarb compote (n)
- dark chocolate & cherry blossom bircher, toasted almonds (wf, ve, n)
- pitchfork cheddar, piccalilli, crackers (wfo, n)

protein

- scrambled eggs, creamed corn, jalapeño salsa (wfo)
- rosemary bacon (wf)
- sardines, lemon mascarpone, fennel, raspberry vinegar (wf) + £2
- calabrian sausage, hot honey (wf)
- scrambled tofu, smoked cucumber, dill (ve, wf)

greens

- avocado, lime & basil oil, guacamole seasoning (wf, ve)
- grapefruit, coconut whip, tajin sugar (ve)
- heritage tomato, sweet soy & ginger, chilli, thai basil (ve)
- chia, almond butter, raspberry puree, granola (ve, wf, n)

evening

willows

vegan option (vo) wheat free (wf)

contains nuts (n) vegan (ve)

snacks

- nocellara olives (ve, wf) 5
- seeded sourdough, lemon dill butter (wfo, voa) 4.5
- crisps (ve, wf) 4

boards

- antipasti (ve, wfo) 18
sundried tomatoes, olives, mushroom truffle pate, crisps, sourdough bread, oil & balsamic, pickles
- charcuterie (wfo) 18
fennel salami, islington saucisson, coppa, bresaola, sourdough bread, butter, pickles
- cheese (n, wfo) 18
baron bigod, pitchfork cheddar, katherine, sparkenhoe blue, crackers, chutney, pickles

small plates

recommend 3 plates per person

hot

- 4/8oz sirloin steak, mustard & thyme sauce (wf) 14/26
- butterbeans, pea & basil cream, leeks (wf, ve) 8
- parpadelle pasta, sundried tomato, cream, olive oil 9
- baron bigod, honey, rosemary, sourdough (wfo) 14

cold

- sardines, lemon mascarpone, fennel, raspberry vinegar (wf) 10
- artichoke, pickled tomato, herb pangrattato, mozzarella (wfo) 8
- jersey royals, pea, lemon & black pepper creme fraiche, chive oil (voa, wf) 8
- witheridge, honey, crackers (wfo) 7

greens

- green bean, tamarind, shallot, almonds, yoghurt (n, wf) 8
- salad greens, grapefruit & agave dressing, fennel (ve, wf) 8
- heritage tomato, sweet soy & ginger, chilli, thai basil (ve) 9

sweet

- malted white chocolate mousse, crunchy nut crumb, cherry (n) 8
 - homemade chocolates (voa, n, wf) cappuccino, hazelnut, caramel florentine, dark chocolate 8
 - affogato (ve) 8
 - chantilly cream, peach, pickled raspberry coulis, mint (ve) 8
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