

day

willows

vegan option (vo) wheat free (wf)

wheat free option (wo) vegan (ve)

breakfast cocktails

bloody sailor 9

spiced rum, lime, tomato, spice & seasoning

hazelnut espresso martini 10

vodka, frangelico, orgeat, espresso

just peachy 9

white peach, pink vermouth, prosecco

apple pie 10

vodka, orgeat, apple, frangelico, lemon

kiwi margarita 11.5

tequila, cointreau, lime, agave

fruity sailor 9

spiced rum, lychee, cranberry, lime, vanilla

bakewell martini 12

vodka, raspberry, orgeat, frangelico, lime, aquafaba

grape muddler 8.5

vodka, grapes, lime, sugar, prosecco

name: _____

build your board

3 pieces £12 | 4 pieces £16 | 5 pieces £20

bakery

- seeded sourdough w/ whipped butter (wfo, ve, df)
- croissant
- banana bread, vanilla mascarpone, white chocolate crumb, berry compote

dairy

- cherry bakewell granola, yoghurt, berry compote (wf)
- porridge, almond butter, brown sugar, kiwi (wf, ve)
- keens cheddar and onion chutney (wfo)
- mozzarella, heritage tomato & pumpkin seeds (wf)

protein

- scrambled eggs, smoked paprika, oglesfield (wf)
- streaky bacon (wf, df)
- smoked salmon rilette (+2) (wfo)
- mini chorizo (wf, df)
- fennel salami w/ caperberries (wf, df)

greens

- grapefruit, herb sugar (ve, wf)
- avocado, basil oil, sesame seeds (ve, wf)
- mushroom pate w/ crackers (ve, wfo)
- roasted squash, ezme, dukkah (ve, wf)
- chia pudding, black cherry compote, raspberries, almonds (ve, wf)

Prices are subject to a 12.5% discretionary service charge

evening

willows

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snacks	<input type="radio"/>	nocellara olives	4
	<input type="radio"/>	seeded sourdough, whipped butter (wfo)	3.5
	<input type="radio"/>	rosemary nuts	3.5
boards	<input type="radio"/>	cheese	16
		baron bigod, keen's cheddar, rachel, stilcheton, sparkenhoe vintage, crackers, chutney, pickles	
	<input type="radio"/>	charcuterie	16
		fennel salami, islington saucisson, serrano ham, bresaola, sourdough bread, salted butter, pickles	
	<input type="radio"/>	vegan	16
		haverstock, no du ya, artichoke hearts, mushroom pate, sourdough bread, oil & balsamic, pickle	

small plates

recommend 3-4 plates per person

hot	<input type="radio"/>	baked baron bigod, rosemary, honey, sourdough	10
	<input type="radio"/>	curried parsnip soup, yoghurt, dukkah, coriander (vo)	4.5
	<input type="radio"/>	butter beans, spinach, sundried tomato, keen's cheddar (vo)	5
	<input type="radio"/>	raclette, roasted potato, cornichons	5
	<input type="radio"/>	short rib, red wine glaze, salsa verde	9
	<input type="radio"/>	wild mushroom pesto strozzapreti, crumb (vo)	6
cold	<input type="radio"/>	salmon rilette, crispbread	6
	<input type="radio"/>	haverstock, roasted artichokes (ve)	7
	<input type="radio"/>	mushroom pate, crackers (ve, wfo)	4.5
	<input type="radio"/>	fennel salami, caperberries	5
	<input type="radio"/>	cheese, chutney	5
greens	<input type="radio"/>	heritage tomato, mozzarella, pumpkin seeds (ve)	4.5
	<input type="radio"/>	braised greens	4
	<input type="radio"/>	roasted squash, ezme, dukkah (ve, wf)	5
sweet	<input type="radio"/>	pecan pie, vanilla mascapone	8
	<input type="radio"/>	berry tart, vanilla ice cream	6
	<input type="radio"/>	chocolate truffles	6
	<input type="radio"/>	vanilla ice cream, double espresso, frangelico	8

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