



Lunch Menu

Homemade soup, fresh focaccia	£8
Pheasant terrine studded with cranberries, pesto mayonnaise	£9
Home cured beetroot flavoured salmon, chive blinis, lemon salad	£9
NVB beer battered haddock fillet, homemade mushy peas, hand-cut chips, tartar sauce	£14
Steamed mussels with roasted peppers, olives, tomato and crème fraiche, chips, focaccia	£14
Local sausages, mash, seasonal vegetables, onion gravy	£15
Chicken, wild mushroom, cherry tomato spaghetti, mixed salad	£15
Slow roasted pork belly, butternut risotto	£14
Willow and Brook Seafood Sharing Platter, new potatoes, tartar sauce	£26
<i>Sides</i>	
Chips, Cheesy chips, Onion rings, Salad.	£3.50
<i>Sandwiches made with seeded or white bread, served with chips, side salad and coleslaw</i>	£10
Cobbler cheese and red onion chutney.	Home sugar roasted ham & wholegrain mustard.
King prawn, marie rose sauce.	Tuna and cucumber.
Roasted beef, horseradish mayonnaise.	Roasted pepper and feta.
or Sandwich with your choice of filling, and a bowl of homemade soup	£12
Caramelised pineapple upside-down cake, rum and raisin ice-cream	£8
Trio of choux buns - toffee, chocolate, butterscotch. Winter berries, amaretto syrup	£8
Baked cheesecake, cherry compote, vanilla ice-cream	£8
Selection of local cheese, celery, grapes, biscuits, chutney	£8

Please inform your server of any dietary requirements prior to ordering.