EAT - DRINK - STAY

HEAD CHEF: VINCENT MARTIN



COCKTAILS

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Bloody Mary	£8.30	Mojito £8.50
Elderflower Collins	£7.00	Dark & Stormy £8.50
Passionfruit Martini	£8.90	Margarita £8.80
Espresso Martini	£8.90	Negroni £9.00
Aperol Spritz	£8.80	Woodford Reserve Old Fashioned £9.50
Bellini	£8.50	Pimms £7 glass/£19.50 jug
Kir Royal	£10.00	

SUNDAY MENU

STARTERS SONDAT WILLOU	
• Breads and Spreads, sourdough bread with a selection of spreads	£5
• Mixed Marinated Olives (Ve)	£4
• Padron Peppers (Ve)	£5
• Brocolli & Stilton Soup	£6
• Mushroom Carpaccio, with crispy capers and red amaranth	£6
• Baked Bone Marrow with caramelized onion & toasted brioche	£6
• Braised Lamb Croquettes with yogurt dip	£7
• Ham Hock Terrine with piccalilli	£7

ROASTS

All served with beef dripping roast potatoes, Yorkshire pudding, root vegetables, fine beans & gravy

• Ribeye Beef with horseradish sauce	£18
• Leg of Lamb with mint sauce	£17
• Roast Chicken Supreme	£15
· Kids Roast, all of the essentials in a Yorkshire pudding served with gravy	£9

Vegan Leek and Mushroom Pie (GF)

with potatoes, root veg, greens, and white wine & onion gravy (Ve) (N) £13

• Fish & Chips, beer-battered haddock with buttered peas and tartare sauce £15

SIDE DISUES	
Cauliflower Cheese	£4
Pork Stuffing Balls	£4
Brussel Sprouts with bacon	£4
Roast Potatoes	£3
Mixed Leaf Salad	£3

IDE DICHE

DESSERTS	
Passion Fruit Cheesecake	£6
Tiramisu	£6
Dark Chocolate Mousse, chantilly cream	£5
Affogato	£4
Sticky Toffee Pudding with vanilla ice	
cream	£6
Cheese Platter	£8

Food intolerances and allergies: please speak to a member of staff about any concerns you may have about our menu. (V) vegetarian, (Ve) vegan.