



# The Willow Tree

Tuesday, Wednesday, Friday & Saturday from 6.30pm

## Starters

Seared fillet of wild black bream with a tomato jelly,  
gazpacho sauce and sugar drop tomatoes.

Cream of leek and potato soup with Cornish smoked haddock.

(available without haddock (V))

Salad of marinated feta with baby gem, olives, pickled wild mushrooms  
and roasted home-grown beetroot. (V)

Montgomery's cheddar soufflé with a walnut, celery and cream sauce.

Roast breast of pigeon with a salad of beluga lentils, golden raisins and garlic croutons.

## Main courses

Pan-fried fillets of lemon sole with a saffron broth with fine macaroni,  
celery, spring onion and braised gem.

Roast English sirloin with butternut squash and parmentier potatoes and root vegetables.

Roast breast of guinea fowl with sautéed gnocchi, fine beans, confit red onion and wild rocket.

Curry-crusting fillet of cod with a cod and fennel cake, samphire and a lightly curried butter sauce.

Risotto of new season Withycombe Farm asparagus with spinach and  
'Millstone' organic ewe's milk cheese.(V)

## Desserts

Vanilla crème brûlée with a mango and passion fruit salsa.

Rich chocolate truffle with a salted caramel sauce.

Poached peach, set in a Champagne and elderflower jelly with an amaretti and mascarpone cream.

Bread and butter pudding with home-made vanilla ice cream or fresh cream.

Selection of homemade ice creams and sorbets.

Selection of pasteurised and un-pasteurised cheeses (£3.50 supplement.)

Three courses: £24.95 on Tuesday and Wednesday  
£29.95 on Friday and Saturday.

Please advise a member of staff if you have a food allergy, as we do not list every ingredient in each dish.

(V) = suitable for vegetarians. Price includes VAT. A discretionary service charge of 10 % will be added to all bills.

Please note that entire dishes or individual ingredients may be subject to change or substitution at any time.