



Willow Jubilee Bank holiday Brunch on 2nd & 3rd June 11am-3pm

Go Big: Bottomless Brunch add £19pp* (terms apply)

Savoury

- Chefs breads, toasted sourdough, banana bread, focaccia, syrups & flavoured butters 7
- 2 x poached free range eggs Royale with cherry wood smoked salmon 12 or with bacon 9
- The Ultimate toasted steak open baguette, English mustard, spiced tomato & caramelised onions 14
- Cherry wood smoked salmon, on waffle with asparagus & truffle cream
- Baked goats' cheese on sourdough toast with red onion chutney, wild rocket & truffle 9
- Garlic wild & field mushrooms on sourdough toasted bruschetta, oregano & truffle oil 9
- Bombay spiced omelette made with free range eggs, wild rocket, mango & raita 8
- Ceviche of crayfish with guacamole, crisp tortillas, coriander & jalapeno 11
- Waffles with 2 fried free-range eggs, crispy hickory smoked bacon, basil & confit vittoria tomatoes 9
- Lax bagel of hibiscus smoked salmon, cream cheese, capers, chives & lime 12
- Vegan asian salad of jicama, apple, tofu croutons, thai basil, asparagus & spicy thai dressing 9

Sweet

- Waffle with caramelised nectarines, honey, Willow lavender & Greek yoghurt 8 gfo
- Waffle with summer berries, maple syrup, marshmallows & vanilla ice cream 8 gfo
- Butterscotch doughnuts with cinnamon/sugar & creme chiboust 9
- Pineapple tart tatin pina colada with coconut ice cream & rum 9

Sides

- Patatas bravas with spicy smoky paprika sauce 5
- Dirty Fries with Lebanese spices, parmesan & sour cream 7
- Skinny truffle fries with parmesan 7
- Wild rocket, heirloom tomatoes, feta croutons & mango dressing 8

***Bottomless free pouring bubbles, for 2 hours from arrival time**

GF: GLUTEN FREE | V: VEGETARIAN | VGN: VEGAN | O: OPTION AVAILABLE

PLEASE NOTIFY US OF ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS