

WILLETTS

Please see our board for today's seasonal specials

Sourdough Crumpets

Gentleman's relish butter	8
Penny Bun mushroom, Wiltshire truffle	12
Dressed Dorset crab	12
Duck liver parfait, Yorkshire rhubarb	14

Starters

Hand chopped ex-dairy beef, mushroom ketchup, Willett's mustard	17
Wye Valley asparagus, fried duck egg, morels, wild garlic	14
Hand dived Orkney scallop "scampi", tartare sauce	26
Ham hock pie, piccalilli, London lettuce, Chapel down jelly	18
English garden salad, radish, celery, carrot, peas, broad beans, Willett's salad cream	12
Scottish langoustine cocktail, Marie Rose sauce, London lettuce, pink grapefruit	19
Chilled pea and mint soup, cucumber, Evo Grow herb dressing	12

Mains

Sutton Hoo Chicken and morel pie, mashed potatoes, gravy	29
Cider battered Gurnard, chip-shop chips, mushy peas, tartare sauce	35
Grilled monkfish shank, sea vegetables, peppercorn sauce	36
Pearl barley porridge, peas, broad beans, Wye Valley asparagus, wild garlic	27
Braised lamb faggot, peas, Jersey Royals, mint sauce	30
Willett's Beef Wellington (for two)	75
Sirloin on the bone (350g), roasted garlic, shallots, beef sauce	43

Side Dishes

8 each

Jersey Royals, seaweed butter
Triple-cooked chips, tallow, rosemary
Mashed potatoes, gentleman's relish butter
Charred Hispi cabbage. smoked almond
Spring tomatoes, pickles, extra virgin Shropshire rapeseed oil
Grilled Hen of the wood mushroom
Glazed carrots, garden honey, carrot top dressing