WILLOW

FOR THE TABLE

perfect for sharing or as a light starter

Marinated Gordal olives (vg, gf)
on crushed ice **5.45**

Warm garlic & rosemary focaccia (vg)
extra virgin olive oil & balsamic **5.95**

Hot, freshly baked garlic bread (v)
mozzarella, Italian cheese, basil oil **7.95**

SMALL PLATES | 3 for 20.00

a great selection of tapas and dips, perfect for sharing

Crispy halloumi & red pepper parcels (v)
hot harissa honey, toasted sesame seeds, rocket, herb oil **8.45**

Chicken Caesar croquettes
Italian cheese, gem lettuce, brown sugar bacon bits, avocado Caesar dressing **8.95**

Warm Greek flatbread (vg)
garlic & herb glaze **sml 3.95 | lrg 5.45**

Moussaka spring roll
braised lamb, aubergine, whipped feta, pickled red onion, red wine & sherry sauce **8.45**

Zesty chermoula sweet patatas bravas (vg, gf)
whipped mezze hummus, pumpkin seed dukkah, pomegranate molasses **7.45**

Baked baby chorizo (gf)
smoked paprika aioli, grilled peppers, mojo verde **6.95**

Grilled lemon & herb king prawns
sautéed cherry tomatoes, garlic-glazed sourdough **9.95**

Roasted red pepper & tomato hummus (vg, gf)
zhoug, za'atar **4.95**

Chargrilled gyros chicken (gf)
beetroot tzatziki, grilled peppers, pomegranate molasses **8.95**

Piri piri pork skewers (gf)
pomegranate molasses, harissa, lime mayonnaise **8.95**

Crab & crayfish ravioli
lobster sauce, wilted spinach, crayfish & chilli butter **11.95**

Beetroot tzatziki labneh (v, gf)
pomegranate, pickled cucumber **4.95**

Seasonal soup of the day (v, nuts)
fresh daily, served with warm bread **7.45**

MAINS

King prawn paella (gf)
our twist on a classic, chorizo, roasted red peppers, chilli, chargrilled lemon **17.95**

Chorizo spiced belly pork (gf)
patatas bravas, fennel & honey roasted carrots, green beans, wilted spinach, smoked tomato & sherry vinegar pork jus **18.95**

Harissa honey-glazed salmon
mojo verde cream, crispy lemon potatoes, garlic-glazed greens, pickled peppers, herb crumb **22.95**

10oz chargrilled rump steak (gf)
seasoned fries, Gorgonzola sauce **25.95**
Choose pink or cooked through

Penne arrabbiata (v)
rich tomato sauce, garlic, slow-roasted cherry tomatoes, chilli, basil **15.95**
+ *chicken Milanese* **4.95**
+ *butter-roasted salmon* (gf) **5.95**

Middle Eastern burger (vg)
vegan patty, vegan cheese, garlic-glazed roasted mushroom, roasted red pepper hummus, smoked onion salad, zhoug, vegan brioche bun, seasoned fries **15.95**

8oz chargrilled ribeye (gf)
grilled tomato, garlic & herb roasted mushroom, tempura-battered onion rings, seasoned fries **32.95**
+ *green peppercorn sauce* (gf) **3.45**
+ *Gorgonzola blue sauce* (gf) **3.45**

Braised lamb shoulder (gf)
red pepper purée, feta & apricot dressing, harissa hasselback potato, pickled red onion, red wine & sherry jus **25.95**

Double steak burger
Provolone cheese, burger sauce, beef tomato, baby gem, seeded brioche bun, seasoned fries **18.95**
+ *chargrilled smoked bacon* **2.45**
+ *fried hen's egg* **1.45**

Buttermilk fried chicken burger
rose harissa, smoked paprika aioli, iceberg lettuce, dill pickle tomatoes, whipped feta, seeded burger bun, seasoned fries **17.95**

Willow fish & chips (gf)
saffron tartare sauce, pea purée, seasoned fries **18.45**

CHARGRILLED KABAB SKEWERS

served with sautéed new potatoes, grilled peppers & onions

Lemon, garlic & herb chicken (gf)
tarragon & parsley cream sauce **21.95**

Fillet steak & oyster mushroom (gf)
garlic & chilli marinade, zhoug cream sauce **25.95**

Halloumi, courgette & aubergine (v, gf)
herby hot honey glaze, red pesto cream sauce **18.95**

Mezze grill sharer (nuts)
a vibrant selection of our favourite skewers **54.95**
- lemon, garlic & herb chicken
- piri piri pork
- lamb kofta

with seasoned fries, garlic-glazed chargrilled flatbreads, beetroot tzatziki labneh, Moroccan-spiced hummus, vegetable antipasti, golden pickled cabbage, smoked onion salad

SALADS

Caesar
baby gem lettuce, soft-boiled hen's egg, Italian hard cheese, anchovies, crispy bacon, pangrattato, Caesar dressing **12.95**

Green Greek goddess (v, gf)
spinach, matcha Greek yoghurt dressing, salted smashed cucumbers, edamame, fermented red onions, heirloom tomatoes, Gordal olives, beetroot labneh **12.95**

Middle Eastern bowl (vg, gf)
roasted red pepper & tomato hummus, charred cherry tomatoes, crispy chickpeas, za'atar, roasted sweet potato, toasted pumpkin seeds, chargrilled tenderstem, rose harissa dressing **12.95**

ADD A TOPPING

Piri piri chargrilled chicken breast (gf) **5.95**

Smoked salmon (gf) **4.95**

Herby hot honey halloumi (v, gf) **5.95**

SIDES

Tenderstem broccoli (vg, gf)
chimichurri dressing **5.95**

Seasoned fries (v, gf)
confit garlic aioli **5.95**

Crispy lemon potatoes (v, gf)
mojo verde aioli **5.45**

Mini green goddess salad (v, gf)
matcha Greek yoghurt dressing **5.95**

Onion rings (v, gf)
confit garlic mayonnaise **5.45**

ALLERGENS
SCAN TO VIEW ALLERGEN & NUTRITIONAL INFORMATION

FOOD ALLERGY NOTICE
Our kitchens handle a wide range of allergens, so we can't guarantee any of our food is completely allergen-free, including ingredients like tree nuts. Not all dish ingredients are listed on the menu, and recipes may change from time to time. If you have an allergy or dietary requirement, please speak to a member of the team before placing your order.

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WILLOW

PIZZAS

Our pizza sauce is made using authentic San Marzano tomatoes, and all of our pizzas are topped with fior di latte mozzarella

Margherita (v)
San Marzano, basil oil, fresh basil **13.95**
**available with vegan cheese*

Double pepperoni
San Marzano, double pepperoni **15.95**

Mortadella (nuts)
San Marzano, mortadella, whipped burrata, pistachio pesto **15.95**

Chorizo & spicy nduja
San Marzano, chorizo, nduja, whipped burrata, green chillies, hot honey **15.95**

Oven-roasted mushroom (vg)
garlic & herb glaze, pickled peppers, vegan feta, tomato hummus, lemon, parsley **14.95**

Gyros chicken
San Marzano, roasted gyros chicken, beetroot tzatziki labneh, pickled red onions, harissa hot honey **15.95**

KIDS PIZZAS

Smaller pizzas made with the same great ingredients

Kids margherita (v)
San Marzano, fior di latte mozzarella, basil oil, fresh basil
6.95

Kids pepperoni
San Marzano, fior di latte mozzarella, pepperoni
6.95

PIZZETTES

Perfect as a side, starter, or part of a sharing selection

Garlic (v)
garlic-baked pizzetta, garlic & herb glaze **6.95**

Cheese (v)
garlic-glazed base, fior di latte mozzarella, Italian hard cheese **7.95**

Nduja, burrata & grilled peach
garlic-glazed base, nduja, whipped burrata, grilled peach, harissa hot honey **7.95**

MIX & MATCH

Choose any three pizzettas
21.95

Includes any pizza, made pizzetta-size.
Build your own trio, share the lot.

Lunch

available 12pm to 5pm
Monday to Saturday

Any lunch dish
+ any soft drink **13.95**
+ 125ml house wine or bottle of Cruzcampo **14.95**

BRUNCH 12.95

Willow breakfast
sausage, grilled smoked bacon, field mushroom, tomato, toasted bloomer, baked beans, eggs cooked your way
+ black pudding **1.25**

Poached eggs, smashed avocado & chilli (v)
toasted sourdough
+ herby hot honey halloumi (v) **2.95**
+ crispy streaky bacon **3.45**
+ Scottish smoked salmon **3.95**

SOURDOUGH & TOASTIES 12.95

all sandwiches are served with either soup, seasoned fries or salad

Chicken Caesar focaccia
crispy breaded chicken, baby gem lettuce, Caesar mayo, grilled bacon, Italian cheese, fried hen's egg

Rump steak & Gorgonzola sourdough
served open, rocket, tomato, sunblush tomato mayonnaise

Three cheese croque madame (v)
red onion jam, truffle cheese sauce, fried hen's egg, toasted sourdough

GREEK FLATBREADS 12.95

served with seasoned fries

Lemon, garlic & herb chicken breast skewer (nuts)
beef tomato, iceberg lettuce, pickled red onions, pesto mayonnaise

Herby hot honey halloumi skewer (v, nuts)
beef tomato, iceberg lettuce, pickled red onions, pesto mayonnaise

PROTEIN SALADS 12.95

low-calorie | high-protein

Middle Eastern chicken bowl (gf)
with roasted red pepper & tomato hummus, charred cherry tomatoes, crispy chickpeas, za'atar, roasted sweet potato, toasted pumpkin seeds, chargrilled tenderstem, rose harissa dressing

Green goddess chicken bowl (gf)
spinach, matcha Greek yoghurt dressing, salted smashed cucumbers, edamame, fermented red onions, heirloom tomatoes, Gordal olive, beetroot labneh

PROTEIN SWAPS

swap to chargrilled halloumi
swap to chargrilled rump steak **3.95**
swap to smoked salmon **3.95**