



Specials board every day ★ Roasts on Sunday specials ★ Sandwiches available Mon-Fri lunch
(v) indicates vegetarian (g) indicates gluten free ★ Please notify us of any food allergies

Tapas

- ★ Willow hummus £3.5 ★ Garlic prawns £5 ★ White bait & tartar £4.5
- ★ Chorizo in red wine sauce £5 ★ Bread & olives with oil and balsamic £4.0
- Sharing Tapas Platter for Two £15

Starters

- ★ Chargrilled chicken, avocado, crispy pancetta & gorgonzola, with Dijon dressing (g) £8 | £15
- ★ Pigeon, shallot & wild nettle terrine, rhubarb chutney, & toasted brioche £6.8 (g option)
- ★ Crayfish & asparagus risotto with pea shoots (g|v option) £7.5 | £14
- ★ Crab cake with wilted bok choy, sweetcorn puree & ginger oil (g) £8 (g option)
- ★ Asparagus & poached egg with truffle & chive mayonnaise (g|v) £7.5
- ★ Soup of the moment served with toasted bread (v|g option) £5

Main Feast

- ★ Duo of lamb, rosemary rosti, purple sprouting broccoli, carrot puree, red wine jus £21
- ★ Guinea fowl breast, confit leg bon bon, fondant potato, hispi cabbage, thyme jus £19
- ★ Pan fried sea bream fillet, pickled courgette ribbons, asparagus, with dill, crab & cucumber salsa (g) £18
- ★ Spinach & flageolet bean casserole, sprouting broccoli, fried rocket, rosemary foccacia £13 (v)
- ★ Tilbury Meadows Rib eye or Fillet steak, hand cut chips, Cafe de Paris butter (g option) £20/£30
- ★ Haddock in local ale batter with hand cut chips and mushy peas £12

Gourmet Burgers

- ★ Beef burger with tomato chutney & fries (g option) £12
- ★ Pulled pork burger with apple ketchup & sweet potato wedges (g option) £13
- ★ Three bean burger with chilli jam & sweet potato wedges (v) £11
(Add blue cheese, American cheese, slaw, caramelised onion, jalapenos, mushroom, gherkin, bacon, egg | toppings 50p each)

Sides

- ★ Hand cut chips £3.5 ★ Sweet potato wedges £4 ★ Skinny fries £3.5
- ★ Garlic Spring vegetables £4 ★ Spring slaw £3.5 ★ Four leaf salad £3.5

Spring Afters

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Desserts

- ★ Mojito cheesecake, frosted micro mint, raspberry coulis (g) £7.5
 - ★ Mini banana bread, pecan & walnut brittle, toffee sauce (g) £8
 - ★ Salted caramel & chocolate tart, salted caramel shards, salted caramel ice cream £7.5
 - ★ Passion fruit parfait, kiwi, sesame tuille (g option) £6.5
 - ★ White chocolate mousse, raspberry pearls, chocolate tuille (g) £6.5
 - ★ Cheese board with artisan crackers and chutney (g option) £8.5
 - ★ Selection of ice cream & sorbet (choose any 3 scoops) (g) £6.0
- Ice Cream: vanilla, strawberry, chocolate, salted caramel, mint chocolate
Sorbet: sherbet lemon, gin & tonic, raspberry

Hot Drinks

- ★ Coffee: we use organic fair trade coffee beans | all coffees available decaffeinated
Americano £2.7 Cappuccino £2.9 Latte £3 Vanilla or Gingerbread Latte £3.4 Mint Choc Mocha £3.4
Single espresso £2.4 Double espresso £3.1 Flat White £3.4 Macchiato £2.5 Mocha £3.2 Hot chocolate £3.2
- ★ Tea: everyday brew, earl grey, pepper mint, green tea, chamomile, super fruit,
liquorice & peppermint, lemon & ginger, rooibos, or fresh mint tea All £3
- ★ Chocolate candy: hot chocolate, popping candy, marshmallow, wafer & whipped cream £5.5
- ★ Chocolate dream: baileys, kahlua, amaretto, hot chocolate & whipped cream £6.9
- ★ Liqueur coffee: whiskey, brandy, tia maria, cointreau, baileys,
amaretto, frangelico, drambuie, grand marnier £6

Digestifs

- Malamado Malbec (50ml) £4 Quinta maria port (50ml) £6.3 Courvoisier VS £4
Remy Martin VSOP £5.8 Calvados Henry de Querville £6 Del Maquey Mezcal £8
Starward single malt £6.8 English Whiskey Co. Original Single Malt £6.2 Nikka Taketsuru Pure Malt £7
Glendronach Single Malt (12 yr) £6.5 Benromach Speyside Single Malt (10 yr) £5.5
All measures 35ml unless stated otherwise

Dessert Wines

- Pineau des Charentes, Chateau de Montifaud (75ml) £5.8
Monbazillac, Château Septy 2010 (375ml bottle) 125ml £6.5 | £17
Nelson Estate Noble Late Harvest Semillon, 2012 (375ml bottle) £23
Erardus 'Sticky Mickey' Sauvignon Blanc, Marlborough 2013 £35
Pacherenc du Vic Bilh Saint-Albert, 2011 (500ml bottle) £39

Menu subject to availability ★ Dishes & prices subject to change ★ Service not included
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