



SUSTAINABLE GASTRONOMY AT THE WILLOW TREE BY

**CHEF STEVEN SAUNDERS**

Restaurant | Terrace | Domes | Teepee

**NIBBLES**

Chefs breads, cultured local cream & tapenade 6 gf|v Italian olives & marinated feta 5 gf|v

**STARTER**

Cod cheeks, tempura, wasabi mayo, chilli, sushi ginger 10

Crispy duck salad, pomegranate, oriental dressing, local herbs 10 | 20 gf

Scallops baked in pastry, truffled leeks, champagne velouté 14

Butternut squash velouté, crispy onions, chive oil 8 gf|vgn

Lobster & crab cocktail, bloody mary rose, avruga caviar 12 gf

Whipped goats cheese, burnt onions, honey, candied walnuts, truffle & beets 10 gf|v

Oysters, shallot vinegar, yuzu 3.5 each gf

Moules with crispy bacon & sourdough bread 10 | 20 gfo

**MAIN**

Fillet of aged beef, green peppercorn dressing, garlic butter, fondant potato, greens 29 gf

Wild venison, cooked rare, celeriac, juniper, kale, fondant potato, hint of chocolate 27 gf

Rib steak burger, cheddar, sun kissed tomato relish, baby gem, tempura onions, brioche bun, chips 18 gfo

Partridge, mushroom & fresh black truffle pie, thyme, pancetta & creamy mash 24

Free range chicken stew, purple potatoes, fresh truffle shavings 22 gf

Monkfish, clams, lobster dressing, caviar potato, hispi cabbage 25 gf

Hake, broad bean & raisin cassoulet, shrimp tempura, spinach velouté, pea shoots 24 gf

Tofu, mushroom rice, katsu dressing, shiitake tempura 18 gf|vgn

**SIDE**

Chunky chips 6 gf Truffle fries with parmesan 6 gf Skinny fries 4 gf

New potatoes, mint butter emulsion 5 gf Roasted root vegetables, kale & chestnuts 7 gf

Winter salad with candied walnuts & feta cheese 7 gf

**PROVENANCE**

We source lovely local home-grown produce to ensure sustainable gastronomy:

Norfolk duck, Holkham Estate venison, Herefordshire beef, Colchester oysters, Cornish scallops, Suffolk chicken,

Devonshire crab, Scottish moules, Scottish monkfish, Norfolk clams, North Sea cod, Suffolk cheese,

Cambridgeshire partridge, Bourn & Cambridgeshire fruit & vegetables, Willow garden fruit

gf gluten free | v vegetarian | vgn vegan

The Willow Tree, 29 High Street, Bourn, Cambridge, CB23 2SQ

www.thewillowtreebourn.com Tel: 01954 719775



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**DESSERT**

Baileys cheesecake, vanilla bean ice cream, white chocolate fudge shards 9

Champagne poached pear, conde, sable biscuit 9 vgn0

Dark chocolate mousse, burnt orange puree, brandy snap 9 gf

Plum & polenta cake, toasted coconut, honey yoghurt drizzle 8.5 gf

Local Baron Bigod cheese, crostini, shaved truffle, honeycomb 10 gfo

Willow dark chocolate truffles each 1.5 | six 8.5 gf

**LITTLE WILLOW**

*Smaller dishes just for children*

**STARTER**

Butternut squash soup & bread 6 v|gfo | Prawn cocktail & brown bread 8 gfo | Garlic bread 4 v

**MAIN**

Roast chicken breast, mash, gravy, peas 9 gf | Mini fillet steak with fries & vegetables 15 gf

Crispy cod, fries & peas 9 gf | Pappardelle with parmesan cheese & tomato dressing 8 v

Sunday roast (Sundays 12-3pm) 10 gfo|vo

**AFTER**

Chocolate mousse & honeycomb | Mini knickerbocker glory 5 gf/v

Discover our fairytale wooden tree swings to enjoy in the Willow garden  
& play tower located in the secret meadow just behind the teepee

**CHRISTMAS AT THE WILLOW TREE**

Book now to experience the willow tree festive menu available nov 24th - dec 24th.

Available by reservation & pre order only, served to the Restaurant,

Dining Domes & Winter Wonderland Teepee.

Join us for a very special Christmas day or New Years Eve, menus available to view online.

Please note that The willow tree will be closed 26-30 december.

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