

The Willows



Shillingstone DT11 0SG

A La Carte Meals

Beef Dishes

Beef Bourguignon	9.95 M
Steak & Ale or Kidney Pie with Suet Shortcrust	9.25
Chilli con Carne with Rice & accompaniments	8.95M
Cottage Pie with Peas and Carrots	7.95

Lamb Dishes

Lamb Shank slow cooked with Root Vegetables,	11.50M
Liver & Bacon in a rich Gravy & Colcannon Mash	7.95M

Chicken Dishes

Chicken Breast in Asparagus Sauce, New Potatoes & Broccoli	8,95 M
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Pork Dishes

Toad in the Hole + Mash with Onion Gravy and Vegetables	8.95 M
Large Pork Chop with Dauphinoise Potatoes, vegetables & Normandy Sauce (optional)	8.95

Sunday Roast

Roast of the Day, roasted potatoes, sweet potatoes, parsnips. cauliflower in cheese sauce, selection of vegetables and Yorkshire Pud with gravy	9.75
Vegetarian Roast with all of the above	8.50

(Please order by 8pm Friday Evening)

For a Family sized meals please enquire for price 01258 861167

Fish Dishes

<i>Fisherman's Pie and Peas</i>	9.50 M
<i>Salmon with Honey, Mustard & Dill Sauce, New Pots & Vegetables</i>	8.50 M
<i>Smoked Salmon, Asparagus and Watercress Quiche + Salad</i>	8.50

Vegetarian Dishes

<i>Ratatouille Bake with Toasted Almonds & Sautéed New Potatoes (GF)</i>	7.25M
<i>Vege Toad in the Hole + Mash with Onion Gravy and Vegetables</i>	8.25M
<i>Spanish Roasted Vegetable Potato Frittata with Salad</i>	7.50M
<i>Quiche of the Day (Provençale or Broccoli & Stilton) with Salad</i>	7.95

Pasta and Rice Specials

<i>Paella de Valencia Pollo y Chorizo (Chicken & Chorizo) (min 2 pers) G/F</i>	19.50
<i>Paella con Verduras (Roasted Vegetable Paella) G/F</i>	8.75
<i>Ribbon Pasta Salmon & Asparagus (in a creamy wine sauce) G/F</i>	9.95
<i>Fusilli Pasta with Sun-dried Tomatoes, Spinach and Black Olives V</i>	7.95
<i>Lasagne with Garlic Bread</i>	9.95
<i>Vege Lasagne with Garlic Bread</i>	8.75

Friday and Saturday Breakfast

<i>Full English Breakfast - Sausage, Bacon, Tomatoes, Mushrooms, Bubble & Squeak and Fried / Poached or Scrambled egg</i>	8.95
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Desserts Samples

<i>Sticky Toffee Pudding + Toffee Sauce</i>	4.00 M
<i>Fruit Crumble and Custard (+GF)</i>	4.00 M
<i>Eton Mess (GF)</i>	4.00 M
<i>Chocolate Pudding + Choccy Custard</i>	4.00M

All dishes are prepared and cooked from quality, where possible organic, and local ingredients. I aim to provide a balanced & nutritious meal & would be pleased to discuss variations dishes to suit dietary requirements or preferred tastes. Ingredients subject to availability may change.

24 hours notice (2 days for Sunday Roast)