

Welcome to The Willow Tree

Originally a farmhouse and barn, and thought to have been built in 1738, The Willow Tree has been a public house since Thomas Grocock became a 'beer-house keeper' in the 1870s, although ales were probably brewed and sold from here long before that. Today, The Willow Tree is the only pub in the small village of Barnby in the Willows and we are the latest Landlord & Landlady, having moved here in November 2007. Our aim is to provide locals and visitors from near & far with well-kept, traditional English cask ales – some from our own on-site brewery, chilled draught beers, fine wines from around the world and good-quality, freshly prepared, locally sourced food, served in a relaxed and friendly atmosphere.

We Don't Do Fast Food - We serve freshly prepared, quality food as quickly as we can. Depending on what you have chosen, main courses can take up to 30 minutes to cook. During busy times you may need to wait longer than that for your meal to be served.

We Don't Turn Tables' - When you reserve a table at The Willow Tree, it's yours for the evening. We hope that you can relax and enjoy your time here.

We Have One Chef & Brewer - All your meals are prepared by Brett, whichever day of the week that you dine with us, and he brews all of "Handley's" beers.

We Serve Real Local Produce - We have tried to create a menu at The Willow Tree that makes the best use of local produce and we work with our suppliers to make sure that as many of our ingredients as possible are from the local area. All our meat is from the UK, including local beef, pork, bacon and chicken. All our vegetables are English and we only use Lincolnshire potatoes.

We Use Local Beef - The steaks on the menu at The Willow Tree, as well as the beef in our steak & ale pies and the rib-eye joint that we roast for Sunday lunch, are all from locally farmed animals at Kerr's of Westborough and supplied to us by F. Doncaster Butchers of Newark. Using local beef means that the animals do not need to be transported over long distances, meaning less stress for them, and better quality, more tender beef for you – and a lower carbon footprint.

We Serve Real Home Made Food - Most of the dishes on our menu are freshly made at The Willow Tree. We make our own soups, pâtés, fishcakes, sauces, chips, pies, tarts and ice creams.

We Use Fresh, Seasonal, British Ingredients - Everyone has become used to being able to buy all kinds of fresh produce all year round, but here at The Willow Tree we have made a decision not to use imported ingredients when local ingredients are out of season. Our menu will vary throughout the year to reflect the fresh produce available locally. Please do ask if you have any questions about the provenance of the food we serve.

We really do hope that you enjoy your time with us.

Kathryn & Brett Handley

Starters

Soup of the day

£4.50

Smoked haddock and prawn fish-cake
with sweet chilli sauce

£5.50

Black pudding potato cake,
poached free range egg,
mustard and tarragon mayonnaise

£5.50

Somerset goat's cheese
and red onion tart (v)

£5.25

Mushrooms in stilton and garlic cream
with bread for dipping (v)

£5.00

We make no additional charge for service and any tips that you choose to leave are entirely at your discretion. If you do leave a tip – either in cash or on a credit/debit card payment – the full amount is distributed equally to the staff who are working at the time. Kathryn and Brett do not take any share.

Main Courses – All served with mash or chips & vegetables or salad

Local steaks from the char-grill

8oz Rump £11.00

8oz Ribeye £15.00

8oz Fillet £19.00

16oz T-Bone £19.00

Add stilton, green peppercorn, mushroom or brandy & cream sauce £1.50

Mushroom Wellington

Hazelnuts and brie with mushrooms and cranberries in puff pastry (v) £9.00

Chicken Breast

Garlic & herb stuffed Lincolnshire chicken breast suprême wrapped in bacon with a garlic cream sauce (gf) £10.00

Pork Loin

8oz pork loin steak with honey & wholegrain mustard sauce (gf) £10.00

Steak & Ale Pie

Real local steak and real ale in our large shortcrust pastry pie £10.00

Fish & Chips

Beer-battered haddock fillet, twice-fried chips and minted peas £10.00

Additional side orders:

Bread £1.50 Garlic bread £2.00 Garlic cheese bread £2.50

Salad £2.00 Vegetables £2.00 Chips £2.00 Potatoes £2.00

All weights are approximate and before cooking.

Desserts & Digestifs

Our home made ice cream £1.50/scoop

Fruit crumble £4.50*

Sticky toffee pudding and toffee sauce £4.50*

Banana split £4.50

Chocolate fudge cake £4.50*

*served with ice cream, cream or custard

English cheeses with crackers £6.00

Tea £1.50

Freshly Ground Coffee £1.90

Decaffeinated Coffee £1.90

Whisky/Liqueur Coffee *from* £3.70

Taylor's Late Bottled Vintage Port (50ml) £2.90

Cockburns Special Reserve Port (50ml) £2.90

Martell VS Cognac (25ml) £2.60

Remy Martin VSOP Cognac (25ml) £3.50

Laphraoig (25ml) £3.40

Macallan (25ml) £3.40

Glenfiddich (25ml) £3.20

Talisker (25ml) £3.50