

# Willy's

Wine Bar

→ *Evening Menu* ←

## While You Decide

Green Gordal Olives	(DF) (GF) (VE)	4.00
Olives & Salami	(DF)	9.00
<i>Gordal olives, Norfolk mustard salami with Pinzatelli bread sticks</i>		
Artisan Baguette	(V)	4.50
<i>Served warm with garlic butter</i>		
Quails Eggs	(GF) (DF) (V)	5.00
<i>Shell on quails eggs with celery salt</i>		
Mini Cumberland Sausages		5.50
<i>In wholegrain mustard &amp; honey sauce</i>		
Houmous & artisan bread	(DF) (V)	4.50

## Starters

Soup of the Day	(V)	5.00
<i>Please ask your server for todays soup</i>		
Chicken & Chorizo Skewers		7.00
<i>With garlic mayonnaise</i>		
Calamari		7.00
<i>Cajun seasoned with chipotle mayonnaise</i>		
Roast Duck Croquettes		6.50
<i>Crumbed croquettes with watercress salad &amp; English mustard dressing</i>		
Chicken Liver Pâté		6.00
<i>Smooth pâté with fig &amp; date chutney &amp; warmed brioche</i>		
Tempura Prawns		5.50
<i>With sweet chilli dipping sauce</i>		
Goats Cheese Salad	(N) (V)	6.50
<i>Goats cheese, fig &amp; date chutney balls rolled in smoked almonds with candy beetroot, salad leaves &amp; honey mustard dressing</i>		
Smoked Salmon		8.00
<i>Scottish smoked salmon with a horseradish crème fraiche dressing &amp; buttered granary bread</i>		

## Today's Specials

Please ask your server for today's dishes & our dessert menu

## Mains

6oz Rib Eye		15.00
<i>Chargrilled to your liking with skin-on fries, garlic &amp; parsley butter</i>		
Chicken & Chorizo Burger		13.50
<i>Grilled chicken breast, chorizo sausage, gem lettuce, tomato, chipotle mayo in a toasted bun served with skin-on fries</i>		
Beef Burger		11.50
<i>Beef burger, cheddar cheese, red onion chutney, beefsteak tomato, gem lettuce, French's mustard in a toasted bun with skin-on fries</i>		
<b>Add</b> Beef pattie - 3.00, Avocado, cheddar cheese, bacon or fried egg - 1.50 each		
Chicken & Chips		12.00
<i>Parsley panko crumbed chicken breast, parmesan skin-on fries with a rocket cherry tomatoes mustard &amp; honey dressing</i>		
Confit Duck Leg		15.00
<i>Crispy duck with sautéed potatoes, garlic &amp; parsley butter &amp; button onions served with veal jus</i>		
<i>Paired with</i>		
Chateaufeuf Du Pape Domaine 175ml		11.70
Caesar Salad		9.50
<i>Cos lettuce, quails eggs, white anchovy, Caesar dressing, breadsticks &amp; shaved parmesan cheese</i>		
<i>Add grilled chicken 3.00 or duck croquettes 3.50</i>		
Sausage & Mash		11.00
<i>Roasted Cumberland sausages, buttery mashed potato with baby onion veal jus</i>		
Vegetable & Smokey Bean Chilli	(V)	11.00
<i>Vegetable &amp; kidney bean chilli, roasted sweet potato, rice, avocado, sour cream, tomato salsa and tortilla chips</i>		

## Sides

Skin-on Fries	(V)	3.50
Chunky Chips	(V)	3.50
Onion Rings	(V)	3.50
Mixed Leaf Salad	(V, GF)	3.00
Long Stem Broccoli in Garlic Butter	(V)	3.50
Buttery Mashed Potato	(V)	3.50
Buttered Green Beans	(V)	3.50
Garden Peas	(V)	3.50

## Fish

Fish Pie		13.50
<i>Catch of the day, smoked haddock, prawns &amp; creamy fish sauce topped with cheddar cheese mashed potato served with green beans</i>		
Seabass	(N)	15.00
<i>Pan fried seabass fillet, long stem broccoli sautéed in a garlic &amp; parsley butter with red chilli and flaked almonds served with fried potatoes</i>		
Fish & Chips		13.50
<i>Tempura battered cod, mushy peas or green peas, tartare sauce &amp; chunky chips</i>		
Fishcake		12.50
<i>Smoked haddock, cod &amp; salmon potato cake, crumbed and fried, served with baby spinach, poached egg &amp; hollandaise sauce</i>		
Moules Frites		13.50
<i>Steamed mussels in a cider, bacon, parsley &amp; cream sauce with skin-on fries &amp; toasted ciabatta</i>		
<i>Pairs beautifully with</i>		
Glass of Veuve Clicquot (125ml)		11.50

## Platters

Antipasti		
Small 15.00 / Large 27.00		
<i>Norfolk mustard salami, chorizo sausage, Prosciutto wrapped bread sticks, Black Bomber cheddar, caperberries, Poponcini peppers, green Gordal olives &amp; balsamic onions with toasted ciabatta</i>		
Herbivore	(V)	
Small 12.50 / Large 25.00		
<i>Crumbed halloumi chips, tempura vegetables, houmous, spicy tortilla chips, guacamole, tomato salsa, green Gordal olives, Poponcini peppers, yoghurt &amp; sweet chilli dips with flat bread</i>		
Carnivore		
Small 15.00 / Large 30.00		
<i>Mini honey mustard Cumberland sausage, duck croquettes, chorizo sausage, cajun calamari, chicken &amp; chorizo skewers, spicy tortilla chips, guacamole &amp; tomato salsa with mayonnaise dipping sauce</i>		
Cheese Platter		
Small 10.00 / Large 20.00		
<i>Black Bomber cheddar, Cenarth Brie, Hartington Stilton, fig &amp; date chutney, celery, grapes &amp; crackers</i>		

Willy's is available for Private & Weekend Hire for your special event, ask staff for more information

Please inform your server of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes. Burgers are cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness. An optional service charge of 12.5% will be added to your bill.

(V) Suitable for vegetarians (GF) No gluten containing ingredients (DF) Dairy free (VE) Suitable for vegans (N) Contains nuts

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