



2 courses. 14.95 (Supplements may apply)

Monday – Thursday 12 – 9pm • Friday & Saturday 12 – 4pm • Sunday 2 – 8pm

Sharing & Starters

Garlic Bread 4.50

Toasted ciabatta with garlic butter and your choice of plain, cheese or tomato.

Meze 4.95

Hummus, sun blushed tomatoes and marinated Gordal olives with warm garlic flatbread.

Pan Rustica 3.95 GF

Fresh bread, garlic mayonnaise and chopped tomatoes.

Olives 3.50 GF

Marinated Gordal olives.

Pulled Pork Croquettes. 6.50

Homemade pulled pork and sweet potato croquettes served with sweet red onion jam.

Buffalo Chicken Taco. 5.95

Soft tortilla filled with chicken strips in spicy buffalo hot sauce, lettuce, guacamole, sour cream, homemade salsa and crisp lettuce.

Hoi Sin Duck Salad. 6.25 (Also available as a main on request)

Shredded duck meat cooked in a sweet hoi sin chilli sauce, set on a bed of lettuce, beansprouts and rice.

Chicken Liver Paté. 5.95 GF

Chicken liver and brandy paté served with toasted ciabatta and homemade chutney.

Halloumi & Chorizo Skewers. 6.50 GF

Grilled halloumi and chorizo skewers served with a sweet and spicy honey and jalapeño dipping sauce.

Sticky Ribs. 7.50 (set menu 1.95 supplement) GF

Meaty ribs cooked in homemade sweet and sticky BBQ sauce.

Prawn Cocktail 6.50 GF

Crisp shredded lettuce, topped with North Atlantic prawns, smothered in chefs traditional marie rose sauce. Served with fresh bread and butter.

Haddock and Leek Fishcake. 5.95

Homemade fishcake consisting of smoked haddock and leeks, served with chefs own tartar sauce.

Calamari. 6.50

Squid rings cooked in a light batter, served with homemade tartar sauce.

Salmon & Avocado Salad. 6.50 GF

Poached salmon fillet with a watercress and avocado salad, pickled red onions and a creamy dill dressing.

Gambas Pil Pil. 7.95 (set menu 1.95 supplement) GF

King prawns cooked in olive oil, garlic, chilli and tomato. Served with fresh bread.

Scallops. 8.95 (set menu 2.95 supplement) GF

Pan seared sea scallops served with a roasted parsnip purée topped with a pancetta crumb.

Mushroom Bake. 5.95 GF

Baked button mushrooms in a creamy garlic sauce topped with a parmesan breadcrumb. Served with toasted ciabatta.

Chefs Homemade Soup. 4.95

Served with fresh bread and butter.

Goats Cheese Bruschetta. 6.50

Melted goats cheese set on a toasted ciabatta with sundried tomatoes and a red onion jam.

Seafood

(All dishes available as pescatarian)

Trio of Fish. 14.95

Pan roasted fillet of sea bass set on homemade smoked haddock and leek fishcake, finished with a creamy garlic and prawn sauce. Served with roasted spring vegetables.

Smoked Haddock Risotto. 14.95 GF

Smoked haddock flakes tossed through a creamy risotto made with pancetta, peas, white wine parmesan and fish stock. Finished with fresh parsley and a poached egg.

Traditional Beer Battered Fish and Chips. 12.95

Fresh beer battered cod served with triple cooked chips, tartar sauce and pea purée.

King Prawn and Chorizo Linguini. 14.95

King prawns and chorizo tossed with cherry tomatoes, garlic, chilli, olive oil and red pesto, topped with rocket.

Blackened Salmon. 17.95 (set menu 2.95 supplement) GF

Blackened salmon fillet served with spiced potatoes and spinach. Finished with a tomato salsa and lime yoghurt.

Teriyaki Sea Bass. 16.95 (set menu 1.95 supplement) GF

Pan fried teriyaki sea bass fillets with steamed pak choi and fragrant sticky rice finished with a chilli and spring onion dressing.

Fish Pie. 13.95

Homemade smoked haddock and cod fish pie, topped with cheddar mash, served with spring vegetables.



Vegetarian

Cottage Pie 11.95

Veggie cottage pie made from lentils and mixed vegetables, topped with a cheddar mash potato, served with beetroot.

Malaysian Sweet Potato Curry 11.95

(add chicken OR king prawns 1.95) GF

Sweet potato, spinach and lentils cooked in a spicy Malaysian curry sauce, served with rice & naan bread.

Vegetable and Halloumi Fajitas 12.95

Fresh vegetables sautéed in cajun spices topped with halloumi cheese and mornay sauce. Accompanied with flour tortillas, salsa, sour cream and guacamole.

Asparagus and Pea Risotto 10.95 GF

Creamy risotto cooked with a pea purée, finished with asparagus spears.

Mediterranean Vegetable & Goats Cheese Lasagne 10.95

Roasted vegetable layers cooked in a homemade Italian tomato sauce topped with crumbled goats cheese, served with a toasted garlic ciabatta.

Mushroom and Spinach Linguini 10.95 GF

Sautéed mushrooms and spinach cooked in a creamy white wine and garlic sauce.

Mexican Halloumi and Avocado Salad 11.95 GF

Fried halloumi set on a salad bowl made of lettuce, onion, tomato, avocado and jalapeños, finished with a homemade piri piri dressing.

Meat

Champagne Supreme of Chicken 13.95 GF

Roast supreme of chicken served with creamy mash potato, tender stem broccoli finished with a champagne and mushroom sauce.

Tarragon Chicken Breast 12.95

Chicken breast set on garlic parmentier potatoes, topped with buttered asparagus and a creamy pancetta and tarragon sauce.

Mexican Chicken and Avocado Salad 11.95 GF

Mexican chicken breast set on a salad bowl made of lettuce, onion, tomato, avocado and jalapeños, finished with a homemade piri piri dressing.

Chicken and Chorizo / Steak and Mushroom Fajitas

14.95/15.95 (set menu 1.95/2.95 supplement)

Sautéed with cajun spices, mixed peppers and onions served on a sizzling hot skillet. Accompanied with flour tortillas, cheese, sour cream, salsa and guacamole.

BBQ Rack of Ribs 15.95 (set menu 1.95 supplement) GF

Rack of ribs cooked in our homemade sweet and sticky BBQ sauce, served with triple cooked chips, salad and homemade slaw.

Pork Tomahawk 14.95 GF

Grilled pork tomahawk served with black pudding mash potato, balsamic glazed red cabbage finished with a parsnip and white wine reduction.

Duck Breast 15.95 (set menu 1.95 supplement)

Roasted breast of duck served with steamed pak choi and honey glazed sweet potato finished with a soy and sesame dressing.

Beef Stroganoff 15.95 (set menu 1.95 supplement) GF

Fillet steak strips cooked with mushrooms and onions in a creamy stroganoff sauce, served with rice.

Beef Brisket Lasagne 13.95

Slowly braised shredded beef brisket bolognese, bechamel sauce and parmesan crumb, served with toasted garlic ciabatta.

Tree House Burger 12.95

Homemade double beef burger, served on a toasted brioche bun with cheddar cheese, lettuce, tomato, bacon, onion ring, triple cooked chips and homemade slaw.

Roasted Lamb Rack 18.95 (set menu 2.95 supplement) GF

Pistachio crusted rack of lamb, served with a wholegrain mustard mash potato and roasted spring vegetables. Finished with a rich shallot and red wine jus.

Steaks

Tree House Fillet 25.95 (set menu 7.95 supplement) GF

8oz fillet steak served with dauphinoise potatoes and asparagus spears. Finished with a creamy mushroom and stilton sauce.

The following steaks are served with roasted tomato, flat mushroom, onion rings, triple cooked chips and a sauce of your choice; classic peppercorn, diane or creamy stilton.

10oz Ribeye 20.95 (set menu 5.95 supplement) GF

8oz Fillet 24.95 (set menu 7.95 supplement) GF

Sunday Roast 12.95 (one course) 14.95 (two course)

Your choice of roast beef, roast chicken or nut roast.

All served with roast potatoes, mashed potato, savoy cabbage, carrot and swede, yorkshire pudding and homemade gravy.

(available as GF on request)

Sides 3.50

Triple cooked chips • Sweet potato fries • Dauphinoise potato
Onion rings • Dressed mixed salad • Creamed spinach
• Asparagus & parmesan.