



**TREE**  
HOUSE

*Welcome*

*2 Courses for £16*

Starter & Main  
or Main & Dessert

Available:

**Sunday 2pm-8pm**

**Monday - Wednesday 12pm-9pm**

**Thursday 12pm-6pm**

**Friday & Saturday 12pm-4pm**

Excluding bank holiday weekends & national events.  
Supplements are stated on menu



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We cannot guarantee that our products do not contain traces of nuts and/or seeds. If you have any questions about the presence of allergens in any dish, please ask a member of our team who will be happy to help. Whilst every effort is made to remove them, seafood dishes may contain bones/shell.

GF – Available as gluten free upon request

# Sharing & Starters

## Gordal Olives £4

Large, juicy marinated olives.

## Garlic Bread £4.50

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

## Greek Meze £5

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

## Pan Rustica £4 <sup>GF</sup>

Fresh bread, garlic mayonnaise and chopped tomatoes.

## Pulled Pork Croquettes £6

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

## Buffalo Chicken Taco £6

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

## Hoi Sin Duck Salad £6.50 (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 £6 <sup>GF</sup>

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

## Sticky Ribs £7.50 (set menu £2 supplement) <sup>GF</sup>

Meaty ribs cooked in homemade sweet and sticky BBQ sauce.

## Prawn Cocktail £6.50 <sup>GF</sup>

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 £6

Homemade breaded fishcake consisting of smoked haddock and leeks,  
served with tartare sauce.

## Calamari £6.50

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

## Gambas Pil Pil £8 (set menu £2 supplement) <sup>GF</sup>

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

## Mushroom Bake £6 <sup>GF</sup>

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

## Chefs Homemade Soup £5 <sup>GF</sup>

Served with fresh bread and butter.

# Seafood

(All seafood dishes available as pescatarian)

## Trio of Fish £15

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

## Traditional Beer Battered Fish and Chips £14

Crispy beer battered cod served with triple cooked chips, tartare sauce and mushy peas.

## King Prawn and Chorizo Linguini £15

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

## Smoked Haddock Risotto £14

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

## Teriyaki Sea Bass £17 (set menu £2 supplement)

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

## Fish Pie £14

Homemade smoked haddock, prawn & cod fish pie, topped with cheddar mash, served with roast vegetables.

# Vegetarian

## Cottage Pie £12

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

## Malaysian Sweet Potato Curry £12 GF (add chicken OR king prawns £2)

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

## Vegetable and Halloumi Fajitas £13

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

## Mediterranean Vegetable & Goats Cheese Lasagne £12 (add garlic bread £2)

Roasted vegetable layers cooked in a homemade Italian tomato sauce topped with goats cheese.

## Mushroom and Spinach Linguini £12 GF

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

## Mexican Halloumi and Avocado Salad £12 GF

Fried halloumi set on a salad bowl of lettuce, onion, tomato, avocado and jalopeño, finished with a piri piri mayonnaise.

# Meat

## Champagne Supreme of Chicken £14 GF

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

## Tarragon Chicken Breast £13

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

## Chicken and Chorizo Fajitas £15

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

## Steak and Mushroom Fajitas £16 (set menu £2 supplement)

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

## BBQ Rack of Ribs £16 (set menu £2 supplement) GF

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

## Beef Stroganoff £16 (set menu £2 supplement) GF

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

## Beef Brisket Lasagne £14 (add garlic bread £2)

Slowly braised shredded beef brisket bolognaise, bechamel sauce and parmesan crumb.

## Tree House Burger £13

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 Rump £18 (set menu £3 supplement) GF

Cooked pink, served with dauphinoise potatoes, roasted vegetables and a rich shallot and red wine jus.

## 10oz Ribeye £21 (set menu £6 supplement) GF

Cooked to your liking, served with roast tomato, flat mushroom, onion rings, triple cooked chips and a sauce of your choice; classic peppercorn, diane or creamy stilton.

## 8oz Fillet £25 (set menu £8 supplement) GF

Cooked to your liking, served with roast tomato, flat mushroom, onion rings, triple cooked chips and a sauce of your choice; classic peppercorn, diane or creamy stilton.

# Sides £3.50

Triple Cooked Chips / Sweet Potato Fries

Beer Battered Onion Rings / Dressed Mixed Salad

Creamed Spinach / Asparagus & Parmesan

Daupinoise Potato

# Sunday Roast

£14 (one course) £16 (two course)

Roast Chicken Supreme GF

Roast Beef Ribeye (£1 supplement) GF

Homemade Nut Roast

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

## Sides £3.50

Cauliflower and Broccoli Cheese / Honey Glazed Parsnips

Pigs in Blankets / Sausage Meat Stuffing

# Vegan Menu

£15 (two courses)

## Starters

Mini Meze £5 GF

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

Pan Olio £4 GF

Fresh bread, balsamic vinegar, olive oil and olives.

Sautéed Mushrooms £6 GF

Closed cup mushrooms, garlic, red onion, parsley and spinach on toasted ciabatta.

Vegetable Taco £6

Roasted sweet potato, avocado and red onion served cold in a soft tortilla wrap, topped with crisp baby gem lettuce and a tomato and lime salsa.

## Mains

Malaysian Sweet Potato Curry £12 GF

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

Arrabiatta £11 GF

Sautéed onions, peppers, spinach, tenderstem broccoli tossed with penne pasta in a spicy tomato sauce.

Superfood Salad £11 GF

Spinach, pine nuts, broccoli, sundried tomatoes and avocado, finished with olive oil and lemon.

Vegetable Chilli £11 GF

Vegan chilli with peppers, onions and red kidney beans, topped with guacamole. Served with rice.

Vegetable Fajitas £12

Fresh vegetables sautéed in Cajun spices, served on a sizzling hot skillet accompanied with flour tortillas, tomato salsa and guacamole.