



2 Course Menu

£16

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.

Pan Rustica £4 **GF**
Fresh bread, garlic mayonnaise and chopped tomatoes.

Chicken Liver Paté £6 **GF**
Chicken liver and brandy paté served with toasted ciabatta and homemade chutney.

Piri Piri Chicken Taco £6
Soft tortilla filled with chicken strips in spicy piri piri sauce, sliced avocado, salsa and roasted Mediterranean vegetables.

Calamari £6.50
Squid rings cooked in a light batter, served with homemade tartare sauce.

Mushroom Bruschetta £6 **GF**
Sautéed button mushrooms and goats cheese topped with red onion jam and walnut crumb.

Chefs Homemade Soup £5 **GF**
Served with fresh bread and butter.

Mains

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.

Pesto Chicken Breast £13 **GF**
Chicken breast set on garlic parmentier potatoes, topped with buttered asparagus and a creamy pesto 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.

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.

10oz Ribeye £23 (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.

Cottage Pie £12
Veggie cottage pie made from lentils and mixed vegetables, topped with a cheddar mashed potato, served with beetroot.

Mushroom and Spinach Linguini £12 **GF**
Sautéed mushrooms and spinach cooked in a creamy white wine and garlic sauce.

2 Course Menu Available:

Monday & Wednesday 12pm-9pm / Thursday 12pm-6pm / Friday & Saturday 12pm-4pm / Sunday 2pm-8pm

GF - Dishes available without gluten **UPON REQUEST**. Please let our staff know if you have any dietary requirements or allergies

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



Desserts

Sticky Toffee Pudding £6

Served with warm butterscotch sauce and vanilla ice cream

Chocolate Brownie £6

Served warm with vanilla ice cream

Cheesecaken £6

Ask for todays option, served with vanilla ice cream

Affogato £6

Vanilla ice cream, espresso, frangelico liquor and chocolate sauce

Key Lime Pie £6

Served with lime chantilly cream

Lemon Meringue Sundae £6

Vanilla ice cream, lemon curd, crushed meringue and whipped cream

Cheeseboard £7 (£1 supplement)

Mature cheddar, stilton, goats cheese, tomato chutney and crackers