

Sharing & Starters

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 ^{GF}

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.

Piri Piri Chicken Taco £6

Soft tortilla filled with chicken strips in spicy piri piri sauce, sliced avocado, salsa and roasted Mediterranean vegetables.

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 ^{GF}

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

Buffalo Ribz £7.50 ^{GF}

Meaty ribs cooked in a spicy buffalo sauce.

Scallops £9

Pan seared sea scallops, set on butternut squash pureé topped with crispy parma ham.

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 £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 ^{GF}

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

Mushroom Bruschetta £6 ^{GF}

Sauteed button mushrooms and goats cheese topped with red onion jam and walnut crumb.

Chefs Homemade Soup £5 ^{GF}

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.

Scallop & Butternut Risotto £17 ^{GF}

Pan seared scallops set on a creamy butternut squash risotto, topped with fresh rocket and parmesan.

Teriyaki Sea Bass £17

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.

Butternut Squash & Goats Cheese Risotto £12 ^{GF}

Creamy butternut squash risotto tossed with baby spinach and goats cheese.

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.

Goats Cheese Pasta £12 ^{GF} (add garlic bread £2)

Penne pasta tossed with cherry tomatoes, Mediterranean vegetables, green pesto and toasted pine nuts.

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 jalapeño, finished with a piri piri mayonnaise.

Meat

Honey & Lemon Glazed Chicken Supreme £14 ^{GF}

Roast supreme of chicken served with winter vegetable mashed potato, tenderstem broccoli finished with a rich red onion gravy.

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.

Pork Tomahawk £16 ^{GF}

Roasted bone-in pork chop served with a dauphinoise potato and tenderstem broccoli finished with a pancetta and brandy sauce.

BBQ Rack of Ribs £16 ^{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 ^{GF}

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

Scouse Pie £14

A Tree House Classic - Braised beef, carrot and swede in a rich gravy, topped with puff pastry, served with beetroot.

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.

Lamb Shank £18

Slow roasted lamb shank served with, colcannon mash potato and rich lamb gravy.

10oz Ribeye £23 ^{GF}

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

8oz Fillet £26 ^{GF}

Cooked to your liking, served with roast tomato, roasted button mushrooms, 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

Desserts

Sticky Toffee Pudding £6

Served with warm butterscotch sauce and vanilla ice cream

Chocolate Brownie £6

Served warm with vanilla ice cream

Cheesecake £6

Ask for today's 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

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

Vegan Menu

(2 courses for £15 at following times:

Monday & Wednesday 12pm-3pm / Thursday 12pm-6pm / Friday & Saturday 12pm-4pm / Sunday 2pm-8pm)

Starters

Mini Meze £5 ^{GF}

Hummus, sun blushed tomatoes and marinated Gordan 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.

