



2 Course Menu £18

Starters

Garlic Bread £5.5

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

Chefs Homemade Soup £5.5 GF

Served with fresh bread and butter.

Mushroom Bruschetta £6.5 GF

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

Chicken Liver Paté £7 GF

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

Crispy Chicken Thighs £7 GF

Crispy chicken thighs with a honey, lemon and thyme dressing.

Calamari £7

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

Prawn Cocktail £7 GF

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

Scallops £9 (2 course menu £3 supplement)

Pan seared scallops set on pea puree and chorizo.

Mains

Trio of Fish £16

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

Traditional Beer Battered Fish and Chips £15

Crispy beer battered haddock served with triple cooked chips, tartare sauce and pea puree.

King Prawn and Chorizo Linguini £16

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

Goats Cheese Pasta £13

Penne pasta tossed with goats cheese, cherry tomatoes, spring vegetables, basil pesto and pine nuts.

Chicken and Chorizo / Vegetable and Halloumi Fajitas £16 / £15

Served on a sizzling skillet with cajun spices, mixed peppers and onions, tortillas, cheese, sour cream, salsa and guacamole.

Pesto Chicken Breast £14 GF

Chicken breast with roasted new potatoes, buttered asparagus and roasted tomatoes, served with a creamy pesto sauce.

Tree House Burger £14

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

Beef Stroganoff £17 (2 course menu £2 supplement) GF

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

10oz Ribeye £24 (2 course menu £6 supplement) GF

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

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

£15 (one course) £18 (two course)

Roast Chicken Supreme **GF**

Roast Beef Ribeye (2 course menu £1 supplement) **GF**

Homemade Nut Roast

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

Sides £3.5

Cauliflower and Broccoli Cheese
Honey Glazed Chantenay Carrots and Parsnips
Pigs in Blankets
Sausage Meat Stuffing



Desserts

Sticky Toffee Pudding £6.5

Served with warm butterscotch sauce and vanilla ice cream

Chocolate Brownie £6.5

Served warm with vanilla ice cream

Cheesecake £6.5

Ask for today's option, served with vanilla ice cream

Affogato £6.5 **GF**

Vanilla ice cream, espresso, frangelico liquor and chocolate sauce

Key Lime Pie £6.5

Served with lime Chantilly cream

Lemon Meringue Sundae £6.5 **GF**

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

Cheeseboard £7 (2 course menu £1 supplement)

Mature cheddar, stilton, gruyere, tomato chutney and crackers