

Sharing & Starters

Garlic Bread £5.5

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

Hummus £5

Warm garlic flatbread with hummus.

Bread and Oils £4.5 ^{GF}

Fresh bread, balsamic vinegar, olive oil and olives.

Pulled Pork Croquettes £7

Pulled pork and sweet potato croquettes, served with red onion jam and lemon aioli.

Chicken Thighs £7 ^{GF}

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

Asparagus £6 ^{GF}

Grilled asparagus, poached egg, parmesan shavings and rosemary crumb.

Chicken Liver Paté £7 ^{GF}

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

Sticky Ribs £8.5 ^{GF}

Meaty ribs cooked in sweet and sticky BBQ sauce.

Scallops £9

Pan seared scallops, set on pea pureé and chorizo.

Prawn Cocktail £7 ^{GF}

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

Haddock and Leek Fishcake £6.5

Breaded fishcake with smoked haddock and leeks,
served with tartare sauce.

Calamari £7

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

Gambas Pil Pil £9 ^{GF}

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

Mushroom Bruschetta £6.5 ^{GF}

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

Chefs Homemade Soup £5.5 ^{GF}

Served with fresh bread and butter.

Seafood

(All seafood dishes available as pescatarian)

Trio of Fish £16

Pan roasted sea bass fillet set on a 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 purée.

King Prawn and Chorizo Linguini £16

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

Seabass Vierge £17 ^{GF}

Pan roasted sea bass fillets with sugar snaps, crushed new potatoes and sauce vierge; a chopped tomato and herb salsa.

Roasted Hake £18 ^{GF}

Pan roasted hake fillet served with braised leeks, petit pois and crispy potatoes, finished with a cider cream.

Fish Pie £15

Smoked haddock, prawn & cod fish pie, topped with cheddar mash, served with roasted spring vegetables.

Vegetarian

Cottage Pie £12

Veggie cottage pie made with lentils and mixed vegetables, topped with sweet potato mash, served with pickled cabbage.

Malaysian Sweet Potato Curry £13 ^{GF} (add chicken OR king prawns £3)

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

Vegetable and Halloumi Fajitas £14

Fresh vegetables sautéed in cajun spices topped with halloumi cheese on a sizzling hot skillet, served with tortillas, cheese, salsa, sour cream and guacamole.

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

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

Mushroom and Kale Linguini £12 ^{GF}

Sautéed mushrooms and kale cooked in a creamy white wine and garlic sauce, finished with crispy kale.

Spring Vegetable and Halloumi Rice Bowl £12 ^{GF}

Grilled halloumi with chantenay carrots, tenderstem broccoli, asparagus, pickled cabbage and rice, finished with a honey, lemon and thyme dressing and toasted pine nuts.

Meat

Chorizo Stuffed Chicken Supreme £15 GF

Roast supreme of chicken stuffed with chorizo, basil and mascarpone served with tenderstem broccoli, peas and sweet potato mash.

Pesto Chicken Breast £14 GF

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

Chicken and Chorizo Fajitas £16

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

Pork Tomahawk £16 GF

Roasted bone-in pork chop served with creamy mash potato and a fricassee of mushrooms, shallots, thyme and wholegrain mustard.

BBQ Rack of Ribs £17 GF

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

Beef Stroganoff £17 GF

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

Beef Brisket Lasagne £15 (add garlic bread £2)

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

Tree House Burger £14

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

Lamb Rump £19

Roasted lamb rump served with chantenay carrots and dauphinoise potatoes, finished with redcurrant jus and crispy kale.

10oz Ribeye £24 GF

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

8oz Fillet £27 GF

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

Sides £3.5

Triple Cooked Chips / Sweet Potato Fries

Beer Battered Onion Rings / Dressed Mixed Salad

Spring Vegetables / Dauphinoise Potato

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

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

Vegan Menu

2 courses for £15 at following times:

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

Starters

Hummus £5 ^{GF}

Hummus served with warm garlic oil flatbread.

Bread and Oils £4.5 ^{GF}

Fresh bread, balsamic vinegar, olive oil and olives.

Sautéed Mushrooms £6 ^{GF}

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

Grilled Asparagus £5 ^{GF}

Grilled asparagus served with a lemon and thyme dressing, finished with a walnut crumb.

Mains

Malaysian Sweet Potato Curry £12 ^{GF}

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

Arrabiatta £11 ^{GF}

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

Spring Vegetable Rice Bowl £11 ^{GF}

Roasted sweet potato, chantenay carrots, tenderstem broccoli, asparagus, pickled cabbage and rice, finished with a lemon and thyme dressing and toasted pine nuts.

Cottage Pie £12 ^{GF}

Veggie cottage pie made from lentils and mixed vegetables, topped with sweet potato mash, served with pickled cabbage.

Vegetable Fajitas £12

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

