



SUNDAY MENU TWO COURSES £13.95

ADD AN ADDITIONAL COURSE £4.95

STARTERS

CHICKEN LIVER PARFAIT

Wrapped in Ayrshire bacon, pear and plum chutney, toasted brioche, crisp leaf salad

PRAWN & CRAYFISH

Atlantic prawns & crayfish with wood roasted red pepper mayonnaise, lime pickled cucumber, tomato salad

FRESHLY PREPARED SOUP

Whipped butter & sourdough

HAGGIS PAKORA

With spiced onions, minted yoghurt sauce

CRISP SALT & PEPPER CALAMARI

Sriracha mayo & lemon

MAINS

GARLIC & HERB ROAST CHICKEN BREAST

With gravy & Yorkshire pudding

CLASSIC BAKED LASAGNE

Layers of Scotch beef ragu, creamy béchamel, House salad, garlic & herb bread

THAI SPICED BREAST OF CHICKEN

With fragrant basmati rice & prawn cracker

PRIME BEEF BURGER

Dill pickle, crispy onion, home smokey tomato relish, fries

VEGAN CHILLI

With Pilau rice & flat bread

MACARONI CHEESE

Mull cheddar glaze
Add bacon 1.25 or Add chicken 2.00

FISH GOUJONS

Innis & Gunn beer-batter, minted peas, fries & tartare sauce

ROAST

Treat yourself to a mouth-watering Sunday Roast for a little more...

Served with winter greens, Yorkshire puddings, roast potatoes & bottomless gravy

ROAST RIB OF PRIME SCOTCH BEEF

Slow roasted, tender & perfectly pink (£5 supplement)

SLOW COOKED SHOULDER OF LAMB

Slow roasted & tender (£3 supplement)

DESSERTS

STICKY TOFFEE PUDDING

With vanilla ice cream & drizzled with butterscotch sauce

AFFOGATO

Vanilla ice cream with a shot of espresso
Add a liqueur of your choice £2.50

LUXURY ICE CREAM

Vanilla & chocolate ice cream with duo of sauces & Chantilly cream

MINI MESS

With mini meringues, berry compote, sweetened cream & vanilla ice cream

THE TREE HOUSE CHEESE SELECTION

Please ask your server for today's selection

FOOD ALLERGENS & INTOLERANCES Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering.

SUNDAYS AT

THE TREE HOUSE

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