

THE  
**TREE**  
HOUSE

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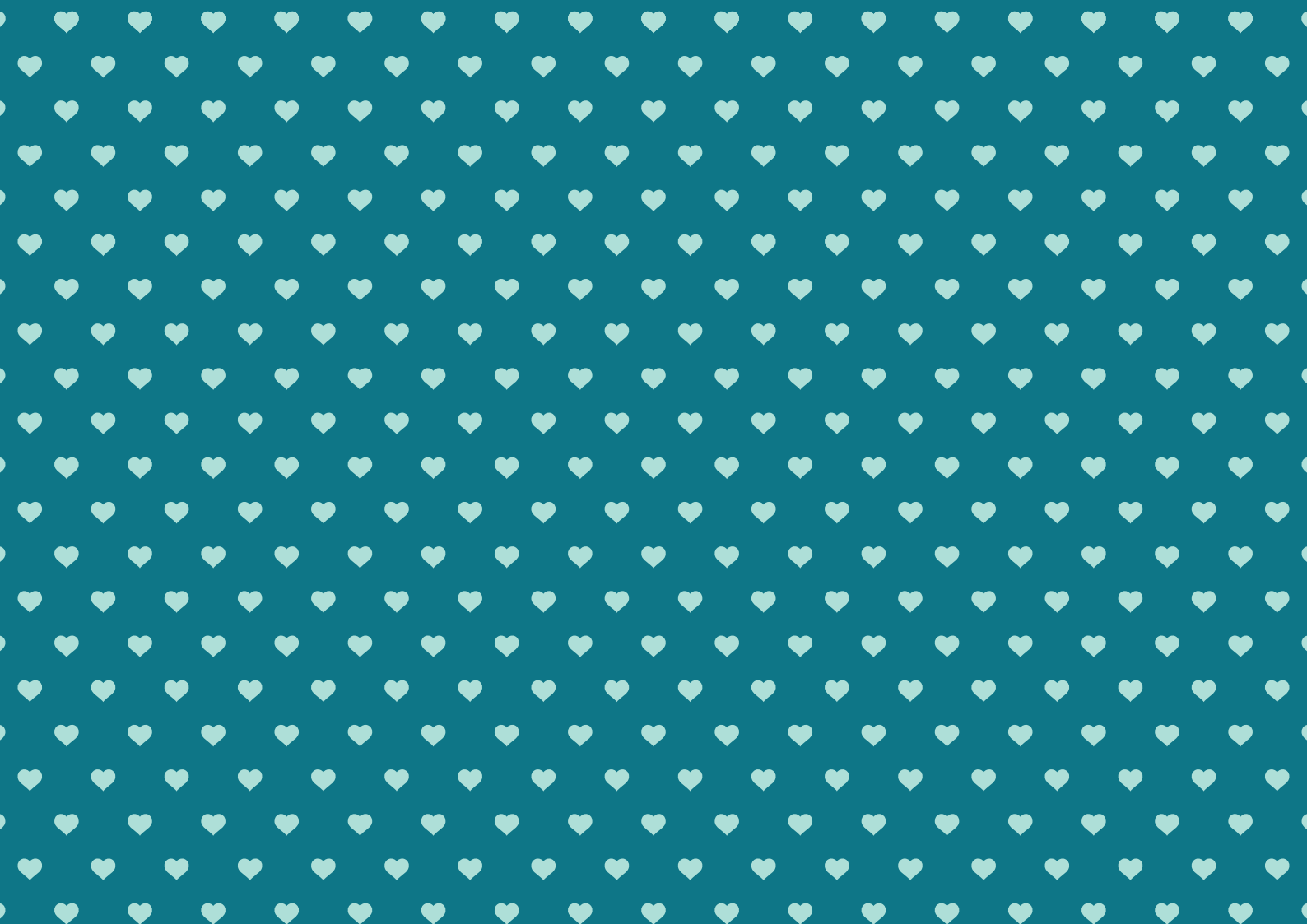
# MAKE IT SPECIAL

Two Courses &  
A Glass Of Prosecco  
(Starter & Main)

**£25.00**

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Add a Sharing Dessert — £13.95



## STARTERS

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### **Camembert Baked for Two**

Baked camembert with black garlic & rosemary honey,  
sea salt crisp bread, soused vegetables

### **Crispy Tempura Sharing Platter**

Mixed tempura with pickled radish & sweet chilli dipping sauce

### **Chicken Liver Parfait**

Rhubarb & ginger chutney, toasted butter brioche, crisp leaf salad

### **Prawn Cocktail**

Bloody Mary mayo, baby gem leaf,  
cucumber & tomato salad, crisp ciabatta

## MAINS

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### **Beef Board for Two**

10oz rib-eye steak, slow-cooked shin of beef parcel, red wine gravy,  
beer battered onion rings, smoked beef hash, buttered greens  
**(£4.00 supplement)**

### **Seared Fillet of Seabass**

Prawn, pea & mascarpone orzotto, lemon herb crumb

### **Korean Fried Cauliflower**

Crispy cauliflower bao buns with pickled Asian slaw,  
sriracha mayo, Togarashi fries

### **Gambas Pil Pil**

King prawns, chilli & garlic oil, toasted bread, sea salt fries

### **Roast Breast of Chicken**

Caramelised onion, pancetta & mushrooms, fondant potato,  
buttered greens, red wine jus

## ADD A SHARING DESSERT – £13.95

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### **White Chocolate & Raspberry Sharing Dessert**

White chocolate & pistachio Crèmeux,  
sticky Belgian brownie, a light raspberry & vanilla cream,  
rose petal & macerated berries with gold syrup

### **Trio of Desserts for Sharing**

Vanilla & aerated mascarpone cream,  
meringue drops, fresh berry tart with basil sugar glaze,  
caramelised white chocolate & praline choux bun