



THE TREE HOUSE

FOOD ALLERGENS & INTOLERANCES

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

V = VEGETARIAN VE = ASK FOR VEGAN

We may apply a discretionary optional service charge to the bill. 100% of all service charge goes to our team in venue. Where applicable this will be clearly stated on your bill and can be removed at your discretion.

FORK-OUT-LESS

LUNCH

Enjoy a main course for **12.95**
Add an additional course +4.95
Monday - Thursday, 12pm - 4pm

DINNER

Enjoy two courses for **18.95**
Monday - Thursday, 4pm - 9pm
Friday & Sunday, 12pm - 9pm
Saturday, 12pm - 4pm

SMALL PLATES

CRISPY VEGETABLE GYOZA

Asian slaw, black sesame & sriracha **V**

SMOOTH TREE HOUSE PATE

Caramelised red onion chutney,
toasted brioche

SOUP OF THE DAY

Sourdough & sea salt butter **V**

HOT HONEY GOATS CHEESE CROSTINI

Herb salad, sourdough croute &
aged balsamic vinaigrette **V**

CLASSIC OLIVE OIL HOUMOUS

Olive oil & toasted flatbread **V**

MAINS

WOODLAND MUSHROOM RIGATONI

Basil cream, Parmesan &
soft herb crumb **V**

FISH GOUJONS & CHIPS

Tank beer battered haddock,
mushy peas, fries & tartare sauce

SWISS CHICKEN FONDUE

Pancetta, woodland mushroom,
tank beer fondue, hasselback
potato & tenderstem broccoli **V**

GOAN VEGETABLE CURRY

Aromatic tomato coconut sauce,
fragrant rice & mini poppadoms

CAJUN SPICED CHICKEN CREPE

Spiced breast of chicken, sauté
peppers, onions, mature cheddar

CLASSIC MAC & CHEESE

Aged cheddar & Parmesan cream,
soft herb crumb **V**

TREAT YOURSELF

Enjoy some of our speciality mains for just a little bit more.

STEAK ET FRITES

7oz flat iron, peppercorn sauce,
watercress, fries +5.00

SLOW COOKED BEEF BOURGUIGNON

Woodland mushrooms, bacon,
baby onions, pomme purée,
burgandy red wine sauce +5.00

CHILLI & GINGER FILLET OF SALMON

Coriander rice, sesame pak choi,
glass noodle crisp, chilli
coconut sauce +5.00

ADD A LITTLE SWEET TREAT

MINI MESS

White chocolate, berries,
crushed meringue, Chantilly cream **V**

CHOCOLATE FUDGE CAKE

Rich Belgian chocolate layer cake,
vanilla ice cream **V**

TRADITIONAL ITALIAN ICE CREAM

Choose two:

Vanilla, chocolate,
strawberry ripple, clotted cream **V**

Add sauce:

(strawberry, chocolate
or butterscotch)

Add Cadbury Flake +0.50

STICKY TOFFEE PUDDING

Butterscotch sauce &
vanilla ice cream **V**

CLASSIC AFFOGATO

Espresso shot, vanilla ice cream,
homemade shortbread **V**