



TREE HOUSE

CROYDON

Lemon & Chilli Infused
Olives (V)

3.50

Rustic Bread with Oil
& Balsamic (V)

3.50

Starters

Baked Goat
Cheese

Creamed leeks ,sourdough bread(V)

5.95

Duck Liver parfait

*Duck ham, onion jam
& piccalilli*

6.50

Salmon Pate'

*Cream cheese ,salmon eggs
Smoked salmon, sourdough*

6.95

Duck Wings

*Honey, chilli & garlic
honey glaze*

6.50

Tiger Prawns

*Chilli, garlic, parsley
beurre blanc*

6.95

Grilled Halloumi

Roasted vegetable salad(V)

5.95

Roasted pumpkin
veloute'

Toasted seeds ,sourdough bread

5.50

3 Seed Super Salad

*Avocado, beetroot, pomegranate,
tender stem broccoli, beans, alfalfa (V)*

7.50 / 11.95

Rosemary & Garlic
Baked Camembert

Rosemary sourdough bread (V)

Pork Ploughman

*Sausage roll, oxford blue, honey
roast ham, slaw, piccalilli*

To Share

11.95

Cheeseboard

*Oxford blue, Lord London, Cornish
yarg, quince jelly, Piccalilli (V)*

Mediterranean Dips

*Hummus, falafel, moussaka,
Halloumi fritters (V)*

Mains

Beer Battered Cod

*Triple cooked chips, pea puree,
tartare sauce*

12.50

10 oz Angus Beef Burger

*Mature cheddar, lettuce, ale onion, pickle,
ketchup, mayo, fries*

12.50

Trio Maple & Bacon Sausage

King Edward mash, braised red cabbage

12.50

10 oz Sirloin Steak

*Baked portobello mushroom, French beans,
triple cooked chips, peppercorn sauce*

19.50

Skewers

Chicken / Beef / Hallumi

Skinny fries, salad & chimichurri mayo

13.95

Salmon supreme

*Pomme puree, char-grilled leeks,
caviar ,champagne sauce*

14.95

Coconut lentil Dhal

*Sweet potato, spinach, pistachio,
Coconut milk(V)*

12.95

BBQ Pork Ribs

*Sweet potato fries
,apple & celeriac slow*

13.50

Sides

3.95

Pan Fried Chorizo
King Edward Mash
Skinny Fries

Welsh Tower

*Lamb neck fillet, spinach, pome puree,
hash lamb & jus*

16.95

Hampshire venison steak

*parsnip puree ,praised red
cabbage ,chestnut jus de chateau*

16.95

Crown of Roast Turkey

*Sausge Roll, Goose fat roasted potato &
winter vegetable, Jus*

14.95

CASHEW & CRANBERRY
NUT-ROAST

*Olive oil roasted potato & winter vegetables
Roasted tomatoes & herb sauce*

12.95

Triple Cooked Chips
Mac & Cheese
French Beans

Sweet Potato Fries
Baked Portobello Mushrooms
Side Salad

All dishes may contain traces of nuts. Fish dishes may contain small bones. Please ask a member of staff about any allergens.
A discretionary 12.5% service charge will be added to your bill.

White

Wines

		175 ml	250 ml	Bottle
El Mazo ~ Pardina Chardonnay <i>Crisp, fruity and refreshing with zesty flavours.</i>	Spain	4.95	6.85	18.95
Sauvignon Blanc ~ La Croix Saint Pierre <i>A refreshing palate with ripe citrusy fruit notes and crisp finish.</i>	France	5.60	7.25	20.95
Pinot Grigio ~ Giotto Catarratto <i>A classic Italian wine with bright youthful citrusy notes.</i>	Italy	5.60	7.25	20.95
Chardonnay ~ Between Thorns <i>Medium body with white peach notes and a crisp and lingering finish.</i>	Australia	6.10	7.80	21.50
Gewurztraminer Riesling ~ McGuigan Black Label <i>Melon & pineapple notes with a grapefruit and lime finish.</i>	Australia			24.00
Sauvignon Blanc ~ Waipara Hills Marlborough <i>A gorgeous stone fruits character with grapefruit aromas and well balanced with elegance and texture.</i>	New Zealand			27.00
Sancerre ~ Domanin Jean Thomas <i>Vibrant wine with gooseberry and citrus notes the hallmarks of a classic Loire valley</i>	France			32.00
Chablis Premier Cru La Chablisienne <i>Premier Chablis, crisp and perfect balanced with long finish.</i>	France			38.00

Rosé

		175 ml	250 ml	Bottle
Zinfandel Rosé ~ Wicked Lady <i>Really good blush with hints of strawberry flavours.</i>	California	5.90	7.80	22.50
Pinot Grigio Rosé ~ Parini <i>Dry strawberry flavours, crisp and refreshing.</i>	Italy	5.80	7.60	21.50
Cote De Provence ~ Rosé Miradou <i>Refreshing Rosé from south of France with red fruits and a hint of spices.</i>	France			22.50

Red

		175 ml	250 ml	Bottle
Cabernet Sauvignon ~ Punto de Vista, Central Valley <i>Medium to full body with notes of dark fruits & plum with simple tannins.</i>	Chile	4.95	6.85	19.50
Merlot ~ McGuigan Black Label <i>Raspberry, cherry and plum notes with subtle characters of caramel and vanilla.</i>	Australia	6.10	7.80	21.50
Chiant ~ XIVL Secolo DOCG <i>A gorgeous medium body Chianti full of red fruits flavours.</i>	Italy	5.80	7.60	21.50
Rioja Crianza ~ Lagunilla Family Collection <i>High class Rioja with flavours of red fruits, spices and vanilla.</i>	Spain	6.10	8.10	22.95
Malbec ~ Bhebus IWSC Trophy <i>Lovely nose of black fruits and liquorice, full body bursting with spiced red & dark fruits.</i>	Argentina	6.50	8.70	24.90
Pinot Noir ~ Marlborough Awatere Pass <i>Cherry fruits along with spice and mature berry, light tannins.</i>	New Zealand			24.95
Shiraz ~ McGuigan Signature <i>A smooth full-bodied red with intense ripe plum, blackberry jam and hint of oaky vanilla.</i>	Australia			24.95
Chateaufeuf du Pape ~ Clos de Loratoire <i>Seductive aromas of spices and almost sweet, mature fruits with generous palate.</i>	France			49.00
Barolo ~ Contea di Gastiglione, Piemont <i>Hint of violet and ripe fruit flavours with firm tannins.</i>	Italy			39.00

Bubbles

		125 ml	Bottle
Prosecco ~ Mionetto DOC Treviso <i>Creamy with delicious aromas of golden apples, acacia, honey and almonds.</i>	Italy	6.95	28.00
Prosecco ~ Bottega GOLD <i>A very posh prosecco with scents of Golden apple, William pear & acacia flowers.</i>	Italy		32.00
Rosé Bottega GOLD edition <i>A gorgeous soft rosé bursting with wild strawberries, and mix berries.</i>	Italy		34.00
Champagne Moet Chandon Imperial <i>Its elegance makes it Hollywood's No1 celebratory champagne.</i>	France		55.00
Champagne Veuve Cliques Yellow Label <i>Intense fruits on the nose and a perfect harmony of flavour.</i>	France		59.00
Rosé Champagne ~ Laurent Perrier <i>Complex, soft, full of flavour with rich raspberry & blackcurrant notes.</i>	France		75.00
Don Perignon Vintage <i>One of the flagship Champagnes... If we could drink it every day, how wonderful life would be.</i>	France		220.00