



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

Fish Cakes

*Smoked Haddock and Hake
Tatar sauce & chips**

6.95 | 12.95*

Cornwall Calamari

*Bread crumbed calamari,
Sweet chilli sauce*

6.50

Tiger Prawns

*Chilli, garlic, parsley
beurre blanc*

6.95

Grilled Halloumi

*Tomatoes & cucumber
salad (V)*

5.95 | 11.50

Gold vegetarian croquettes

with rich cheese sauce (V)

5.50

Nicoise tuna salad

*Baby potatoes, green beans, egg
Black olives & cherry tomatoes*

7.50 | 12.95

Rosemary & Garlic Baked Camembert

Rosemary sourdough bread (V)

Seafood board

*Japanese bread crumbed prawns,
Norwegian fish goujons, breaded
Cornwall squid & tartar sauce*

To Share

or

one hungry caveman

12.95

Bucket of bones

*Half a rack of BBQ pork ribs
and 12 chicken wings,
apple & celeriac slow*

Mediterranean Dips

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

Mains

Irish Battered Cod

*Chunky chips, pea puree,
tartare sauce*

12.50

10 oz Angus Beef Burger

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

* Bacon £1 extra

12.50

Trio Maple & Bacon Sausage

King Edward mash, braised red cabbage

12.50

250g Sirloin Steak

*Baked Portobello mushroom, French beans,
chunky chips, peppercorn sauce*

16.50

Skewers

Chicken | Halloumi

Skinny, fries, salad & chimichurri mayo

13.95

Norwegian Sea bass

*Asparagus, new potatoes,
confit of onion & tomatoes sauce*

14.95

Vegetarian Wellington

*spinach, mushrooms, corgette, red peppers,
goat cheese, new potatoes & cheese sauce (V)*

13.50

BBQ Pork Ribs

*Sweet potato fries
apple & celeriac slow*

13.50

Lamb neck fillet

*Sautee new potatoes, tender broccoli,
and rich jus*

16.95

24h Roast pork belly

*champ mash potatoes and sautéed French
beans, jus de chateau*

14.95

Cornfed French Chicken Breton

*mushroom, leeks & herbs, pomme pure
and white wine sauce*

13.95

Sicilian seafood linguine

*Baby octopus, squid, mussels, prawns
cherry tomatoes & white wine sauce*

12.95

Sides

3.95

Chunky Chips
Mac & Cheese
French Beans

Pan Fried Chorizo
King Edward Mash
Skinny Fries

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.*

Wines

White

	175 ml	250 ml	Bottle	
House ~ Jack Rabbit Chardonnay <i>Very smooth finish full of peach, tropical flavours and spicy oak.</i>	Spain	4.95	6.85	19.95
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 Garganegra <i>A classic Italian wine with bright youthful citrusy notes.</i>	Italy	5.60	7.25	20.95
Chenin Blanc ~ Acacia Tree <i>A gorgeous citrus & peach flavours with zippy acidity and a lingering finish.</i>	South Africa	5.95	7.80	21.50
Riesling ~ Tim Adams Foxlee <i>A bright Riesling character with citrus aromatics of lime & grapefruit</i>	Australia			25.00
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 ~ Le Pierrier Domain Jean Thomas <i>Vibrant wine with gooseberry and citrus notes the hallmarks of a classic Loire valley</i>	France			32.00
Chablis Premier Cru ~ Les Sarmentes <i>Premier Chablis, crisp and perfect balanced with long finish.</i>	France			38.00

Rosé

	175 ml	250 ml	Bottle	
Zinfandel Rosé ~ 3 Pebble Bay <i>Really good blush with hints of strawberry flavours.</i>	California	5.90	7.80	22.50
Pinot Grigio Rosé ~ Giotto <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	5.80	7.80	21.50
Chiant ~ XIVL Secolo DOCG <i>A gorgeous medium body Chianti full of red fruits flavours.</i>	Italy	5.80	7.80	21.50
Rioja Crianza ~ Lagunilla Family Collection <i>High class Rioja with flavours of red fruits, spices and vanilla.</i>	Spain	5.90	7.90	22.95
Malbec ~ Bhebus IWSC Trophy <i>Lovely nose of black fruits and liquorice, full body bursting with spiced red & dark fruits.</i>	Argentina	6.20	8.70	24.90
Shiraz ~ McGuigan Signature <i>A smooth full-bodied red with intense ripe plum, blackberry jam and hint of oaky vanilla.</i>	Australia	6.20	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
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

	200 ml	Bottle	
Prosecco ~ Mionetto DOC Treviso <i>Creamy with delicious aromas of golden apples, acacia, honey and almonds.</i>	Italy	7.50	24.90
Prosecco ~ Bottega GOLD <i>A very posh prosecco with scents of Golden apple, William pear & acacia flowers.</i>	Italy		32
Rosé Bottega GOLD edition <i>A gorgeous soft rosé bursting with wild strawberries, and mix berries.</i>	Italy		34
Champagne Moet Chandon Imperial <i>Its elegance makes it Hollywood's No1 celebratory champagne.</i>	France		49
Champagne Veuve Clique Yellow Label <i>Intense fruits on the nose and a perfect harmony of flavour.</i>	France		45
Rosé Champagne ~ Laurent Perrier <i>Complex, soft, full of flavour with rich raspberry & blackcurrant notes.</i>	France		75
Don Perignon Vintage <i>One of the flagship Champagnes... If we could drink it every day, how wonderful life would be.</i>	France		180