



TREE HOUSE

CROYDON

STARTERS

SOUP OF THE DAY

Chef's special creation, simmered slowly & served hot with toasted brioche bread. Perfect for a cozy start to your meal.

7.50

LAMB MEATBALLS & HUMMUS

Spiced lamb meatballs atop silky hummus & sweet pomegranate seeds, served with warm flatbread.

9.00

CRISPY CALAMARI

Lightly breaded & fried to golden perfection. Served with sweet chilli mayo

8.50

HALLOUMI FRITTERS

Golden bread crumbed halloumi served with sweet chilli mayo

8.00

CHICKEN LIVER PATE

Pate served with caramelised red onion chutney & toasted brioche bread

8.50

PAN-FRIED HALLOUMI & FIG

Golden grilled halloumi served with rich, sweet caramelised fig compote

8.95

SWEETCORN RIBS

Smoked juicy corn ribs seasoned with paprika & garlic. Served with sweet chilli mayo

7.50

MEZZE PLATER (V)

A vibrant selection of hummus, baba ghanoush, Greek yogurt, tabbouleh, falafel, flatbread & crispy samosas

14.00

GARLIC KING PRAWNS

Whole king prawns sautéed in garlic butter sauce, finished with lemon & fresh parsley. Shell-on for maximum flavour.

9.95

LOADED CHEESE NACHOS

Topped with melted cheese & jalapeños. Served with sour cream, guacamole & salsa

8.50

LAMB CHOPS

Grilled to perfection Mediterranean Lamb Chops served with salsa

9.95

CHICKEN WINGS

Crispy golden wings tossed in your choice of Buffalo or BBQ sauce

8.00

MAIN COURSE

BEER BATTERED FISH & CHIPS

Crispy golden cod, served with homemade mushy peas, tartare sauce & chunky chips

17.50

SIRLOIN STEAK

Prime chargrilled sirloin, served with grilled tomato, portobello mushroom, chunky chips & a peppercorn sauce

19.95

VEGETABLE LINGUINE(PB)

Linguine with roasted peppers & courgettes in a rich marinara sauce.

15.00

SPICED LAMB KOFTA

Grilled lamb kofta served with garlic mayo, harissa sauce, a refreshing three-cabbage salad & fries

16.95

SEARED SEABASS

Pan-seared seabass with a zesty lemon caper sauce, served with roasted new potatoes, asparagus & tomato concasse.

17.50

BEEF PIE

Slow-cooked chunks of tender beef in rich savoury gravy, baked with golden pastry lid, served with buttery mash and seasonal vegetables

17.00

CHICKEN & MUSHROOM PIE

Tender chicken & sautéed mushrooms in a rich, creamy sauce, baked beneath a golden butter-flaked pastry, served with buttery mash and seasonal greens

16.50

LAMB CHOPS

Succulent grilled lamb chops served with creamy mashed potatoes & rich gravy.

18.00

SAUSAGE & MASH

Premium pork sausages served with creamy mashed potatoes & rich onion gravy.

15.00

SIDES

FRIES	3.50
MASH POTATO	5.00
CHUNKY CHIPS	4.00
MAC & CHEESE	6.00
OLIVES	5.00
RUSTIC FLATBREAD WITH INFUSED OIL	5.00

BURGERS

TREE HOUSE GOURMET BURGER

Homemade 6oz angus beef patty with mature cheddar, lettuce, tomato, gherkin, ketchup, mayo in a toasted brioche bun. Served with fries

15.00

SIRACHA CHICKEN BURGER

Crispy fried chicken breast topped with coleslaw, jalapeños & siracha mayo in a toasted brioche bun. Served with fries

15.95

HALLOUMI BURGER (V)

Grilled halloumi, portobello mushroom, peppers, tomato & lettuce topped with a garlic & sweet chilli mayo in a toasted brioche bun. Served with fries

15.00

LAMB BURGER

Grilled spiced lamb patty with lettuce, tomato, red onion & garlic mayo in a toasted brioche bun, Served with fries

15.95

CHICKEN & WAFFLE BURGER

Belgian waffle bun, Crispy fried chicken breast B, crispy bacon, hot honey drizzle & creamy coleslaw. Served with fries

16.50

VEGAN BURGER (PB)

Plant based patty with tomato, cucumber, gherkin, lettuce finished with vegan mayo in a vegan bun & fries

14.50

BURGER NIGHT



EVERY WEDNESDAY! BURGER & A DRINK FOR £12 ONLY! t&cs

DESSERTS

APPLE CRUMBLE

Warm spiced apples topped with a buttery crumble baked till golden, served with vanilla custard

7.95

STICKY TOFFEE PUDDING

Warm Sticky toffee pudding served with caramel sauce & salted caramel ice cream

7.95

WAFFLE SUNDAE

Sweet belgian waffle, trio of vanilla ice cream heavily drizzled with chocolate sauce.

7.50

CHOCOLATE & TOFFEE TART (PB)

A crumbly pastry filled with toffee topped with chocolate ganache, topped with vegan vanilla ice cream

7.50

LEMON TARTLET (V)

a delicate buttery pastry filled with citrus curd, finished with a silky creme fraiche.

7.50

ICE CREAM SCOOP

Choose from vanilla, chocolate or strawberry ice cream

2.00