



# TREE HOUSE

CROYDON

## Sunday Menu

### 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

#### 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

#### HALLOUMI FRITTERS

Golden bread crumbed halloumi served with sweet chilli mayo

8.00

#### GARLIC KING PRAWNS

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

9.95

#### CHICKEN WINGS

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

8.00

#### LAMB CHOPS

Grilled to perfection Mediterranean Lamb Chops served with salsa

9.95

### MAIN COURSE

#### ROASTED RIBEYE OF BEEF

Tender slow roasted ribeye of beef, served with seasoned roast potatoes, honey glazed carrots and parsnips, seasonal greens, a Yorkshire pudding & rich homemade gravy.

17.95

#### ROAST CHICKEN

Succulent Poussin roasted chicken with crispy golden skin, served with seasoned roast potatoes, honey glazed carrots and parsnips, seasonal greens, a Yorkshire pudding & rich homemade gravy.

16.95

#### ROAST PORK

Slow-roasted pork belly with crisp crackling, served with seasoned roast potatoes, honey glazed carrots and parsnips, seasonal greens, a Yorkshire pudding & rich homemade gravy.

16.95

#### VEGAN WELLINGTON ROAST (PB)

Beetroot & Butternut squash, wrapped in flaky golden vegan pastry, served with seasoned roast potatoes, carrots and parsnips, seasonal greens & rich homemade gravy.

15.95

#### BIG DADDY - TRIO OF MEATS

A feast for meat lovers! ribeye beef, half poussin roast chicken & pork served with seasoned roast potatoes, honey glazed carrots and parsnips, seasonal greens, a Yorkshire pudding & rich homemade gravy.

21.95

#### DOGGY ROAST

Lean roast beef, carrots & gravy. Served only for our four legged friends only!

5.00

#### SIDES

##### FRIES

3.50

##### ROAST POTATOES

5.50

##### MASH POTATO

5.00

##### CHUNKY CHIPS

4.00

##### MAC & CHEESE

6.00

##### PIGS IN BLANKETS

6.00

##### RUSTIC FLATBREAD WITH INFUSED OIL

5.00

### PUB CLASSICS

#### 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

#### BEER BATTERED FISH & CHIPS

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

17.50

#### SEARED SEABASS

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

17.50

#### LOADED CHEESE NACHOS

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

8.50

### 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