



Lunch Menu

Small Plates

Seasonal soup of the day, fresh sour dough (v) (gf) £6.00

Cashel blue cheese, twice baked soufflé, garlic confit (v) £6.95

Craster kipper pate, horseradish and lemon crème fraîche, toasted ciabatta (gf) £6.95

North Shields mussels, Alnwick pale ale and garlic cream, fresh sour dough (gf) £8.95

Ham Hock terrine, pease pudding, piccalilli, sour dough (gf) £7.95

Miso marinated portobello mushroom, rocket salad (vg) (gf) £7.95

Tartare of tomato, fine bean salad, yoghurt dressing, chive oil (vg) (gf) £6.95

Local cheese heroes seasonal best, wheat wafers, celery, apple and ginger chutney (v)
£11.50

Large Plates

North Shields mussels, Alnwick pale ale and garlic cream, fresh sour dough,
fries (gf) £11.95

Hot salt beef baguette, red onion marmalade, Emmental, coleslaw, fries £12.95

Alnwick Garden vegetable club sandwich, fries £9.95

Treehouse Aberdeen Angus beef burger, sour dough roll, smoked bacon, Emmental
cheese, chilli mayonnaise, grilled red onion, coleslaw, hand cut chips £14.95

Beer battered Haddock, thick cut chips, crushed peas, fresh tartare sauce £12.95

Tofu Katsu Curry, Asian salad, steamed rice (vg) £14.95

(v) Vegetarian (vg) Vegan (gf) Made with gluten free ingredients. Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements.



Sharing Boards

Grilled rump steak, hand cut chips, flatbread, aioli, red onion marmalade (serves 2) £22.95

Indonesian chicken, pink grapefruit and chilli salad, mango chutney, flatbread (serves 2) £19.95

Breaded tofu, firecracker cauliflower, vegan grilled steak, roast vegetables, sriracha, chive sour cream, flatbread (serves 2) (vg) £19.95

Sides

Seasonal buttered greens £2.95

Thick cut chips £2.95

Honey roast root vegetables £2.95

Caesar salad £2.95

Sour dough and butter £1.95

To Follow

Bakewell tart, salted caramel gelato (v) £7.00

Rice pudding, warm autumn fruits compote (v) £7.00

Sticky toffee pudding, caramel sauce, vanilla gelato (v) £7.00

Lemon posset, lavender short bread (v) £7.00

Coconut, almond and berry trifle, saffron custard (vg) £7.00

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