



# Treehouse Sunday Menu

## Nibbles

Smoked almonds (vg) (gf) £4.25

Garlic and rosemary focaccia, balsamic, olive oil (vg) £4.25

Mixed marinated olives (vg) (gf) £4.25

## To Share

Antipasto meat platter £10.00 per person

*Selection of cured meats, marinated vegetables, mixed olives, chicken liver pate on sourdough, pecorino cheese and chilli jam on sourdough crisp bread, baby mozzarella with chilli and mint dressing*

Antipasto grilled vegetable platter (v) £8.00 per person

*Marinated vegetables, mixed olives, tomato bruschetta, pecorino cheese and chilli jam on sourdough crisp bread, baby mozzarella with chilli and mint dressing*

Warm cheese fondue for two (v) £10.00

*Grilled cheese dip, warm focaccia, sour dough, crisp breads*

## Small Plates

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

Chicken liver and brandy pate, roasted tomato chutney, sourdough crisp breads £8.00

Sautéed mushrooms, garlic cream sauce, toasted sourdough (vg) £8.00

Sun blush tomato, caramelised onion and goats cheese tartlet,  
red pepper tapenade, rocket salad (v) £8.00

Black pudding sausage roll, homemade 'broon' sauce £8.00

Smoked salmon, tomato, dill, caviar dressing (gf) £11.00

(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.  
Hand cut chips on any dish can be replaced with salad if you prefer.





All our meat is British Red  
Tractor certified



## Large Plates

- Roast topside of British beef (served pink) £18.50
- 12hr braised roulade of British lamb shoulder £18.50
- British pork loin £17.50
- British chicken breast £17.00
- Vegetable wellington (vg) £16.00
- Childs Sunday dinner (smaller version of above choices) £8.50

*All served with roast potatoes, Yorkshire pudding, roasted root vegetables, mash, sharing bowl of seasonal greens, rich gravy and accompaniments.*

Pea and courgette gnocchi, minted pea puree, courgette ribbons, sun blush tomatoes (vg) £15.00

Haddock fillet in a crisp batter, hand cut chips, mint and chilli smashed peas, burnt lemon (gf) £16.00

Buffalo spiced cauliflower fritters, mixed salad leaf, tomato, cucumber, red onion, new potatoes, sriracha mayo (vg) £13.00

## Sides

- Roasted root vegetables £3.00
- Roast potatoes £3.00
- Cauliflower cheese £4.00
- 3 Yorkshire pudding and gravy £3.00
- Sausage meat stuffing £3.00



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## To Follow

The Alnwick Garden Cherry Blossom Tree  
*Lindisfarne mead and chocolate mousse, freeze dried raspberries,  
dark chocolate tree and white candy floss (gf) £9.00*

Tangy lemon posset, poached strawberries, lavender shortbread £8.00

Mirrored vegan chocolate torte with raspberries (vg) (gf) £8.00

Baileys and white chocolate cheesecake £8.00

Sticky toffee pudding, salted caramel sauce, honeycomb ice cream £8.00

Banana and peanut butter blondie, peanut chocolate ice cream (vg) (gf) £8.00



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