



Treehouse Evening 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

Pan seared scallops, cauliflower puree, crisp smoked bacon £12.00

Black pudding scotch egg, 'broon' sauce, bacon crumb £8.00

Twice baked blue cheese souffle (v) £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 chicken breast, goats curd and chive mash, tender stem broccoli, sun blush tomatoes, pesto oil (gf) £18.00

Pork loin steak, black pudding fritters, mashed potato, mixed greens, rich jus £16.00

8oz sirloin steak, hand cut chips, herb roasted tomato, mushroom, peppercorn sauce (gf)
£32.00

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

Glazed duck breast, fondant potato, green beans, rhubarb and ginger gel (served pink) (gf)
£24.00

British Lamb rump, potato gratin, buttered spinach, chimichurri (served pink)
(gf) £29.00

Pan roasted seabass fillets, sautéed new potatoes, tender stem broccoli, lemon caper butter
(gf) £18.00

Pan haggerty, mixed greens, poached egg, wholegrain mustard cream (v) (gf) £15.00

7oz fillet steak, dauphinoise potato, pickled mushrooms, tender stem broccoli, port jus (gf)
£39.00

Mixed vegetable wellington, fricassee of vegetables, port jus (vg) £16.00

Sides

Garden salad £3.00

Parmesan truffle fries £5.00

Hand cut chips £3.00

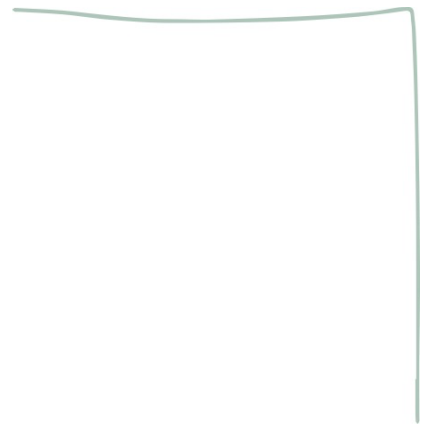
Mixed buttered greens £3.00

Sour dough and butter £2.00



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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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