

Served 12pm-6pm

Main course £10.95 2 course £14.95 3 course £18.95

Starters

Soup of the day, crusty bread (v)

Southern fried chicken strips, spiced slaw, sweet chili mayo

Salt & pepper squid, fresh herb aioli

Prawn & smoked salmon cocktail, smashed avocado, marie rose

Wild mushroom risotto, herb oil (ve) add chicken £1 (available as main)

Potato skins, garlic mayo, BBQ or chili dip (ve)

Italian panzanella – rustic Italian salad, fresh tomatoes, chunky cucumber, red onion, torn ciabatta croutes, chef's dressing (ve) add chicken or halloumi £1

Homemade garlic flat bread (v) + cheese £1

Crusty bread, olives & chefs hummus (ve)

Main Course

Char grilled chicken, sauteed mushrooms & cherry tomatoes, proper chips, pepper or garlic cream sauce

Moroccan lamb tagine, homemade flatbread, proper chips, or steamed rice £2 supplement - half chips, half rice £1 extra

Slow cooked beef stroganoff, proper chips or steamed rice - half chips, half rice £1 extra

Treebridge 6oz burger, cheddar rarebit, crispy bacon, gem lettuce, beef tomato & burger sauce, with proper chips

Caribbean fish curry – poached fish chunks, prawns & mussels, creamy coconut milk curry sauce, steamed kaffir lime rice £2 supplement

Chicken parmesan, proper chips, dressed salad, garlic dip £2 supplement

Whitby scampi, proper chips, garden peas & tartar sauce

Traditional Spanish paella - chicken, king prawns, squid, mussels & chorizo £2 supplement

Vegetable paella - peppers, peas & cherry tomatoes (ve)

Linguine carbonara with pancetta, ham hock & parmesan cheese, finished with cream & poached egg

King prawn & spicy nduja linguine, cherry tomatoes, fresh tomato sauce £2 supplement

Wild mushroom linguine, fresh herbs, white wine & mascarpone sauce (v) - add chicken £1 extra

Sizzling Mexican fajitas – marinated peppers, onion & spring onion in Cajun & fajita seasoning, served with floured tortilla wraps, spicy salsa, sour cream, guacamole & cheese (v) - add chicken £1 extra



Proper chips £3 Skin on skinny fries £3 Salt & pepper chips £4.50 Herb potatoes £3

Halloumi fries (8) £6 Onion rings £3 Sauteed garlic king prawns (4) £6 Spicy slaw £3.50

Chili & almond tender stem broccoli £3.95 Dressed salad £3 Sauteed garlic mushrooms £3.50 Cheesy garlic bread

£5.95 Garlic bread £5.50 Crusty bread (2) £3

Pepper sauce £3 Beef dripping sauce £3 Red wine & raisin sauce £3 Garlic cream sauce £3

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Chefs cheesecake of the day – please ask your server for today's flavour

Sticky toffee pudding, toffee sauce, vanilla ice cream

Homemade chocolate brownie, chocolate sauce, vanilla ice cream

Banoffee Sundae- banana, honeycomb, vanilla ice cream caramel sauce, Chantilly cream

Lemon tart, strawberry ice cream, berry compote, Chantilly cream

Trio of ice cream & sorbet

Gandwiches & Sight Bites

Sandwiches Monday - Saturday 12pm - 4pm

Yorkshire ham & tomato £6.75

Chicken salad & mayo £6.75

Mature cheddar & pickle £6.75

Tuna & red onion £6.75

Prawn marie rose £7.50

Open chicken & roast vegetable flatbread £8.50

Open halloumi & roast vegetable flatbread £8.50

All sandwiches are served with dressed salad and root vegetable crisps

Steamed Scottish mussels, white wine, garlic & lemon cream, crusty bread £9 - add spicy nduja £1

Gambas – Shell on king prawns tossed in garlic, chili, cherry tomatoes & spring onion £9

Charcuterie board – cured Italian meat selection, crusty bread, chef's hummus, marinated olives, dipping oil £8.50

Thai crab cakes, carrot & cucumber salad, fresh Thai dressing £8

Halloumi fries, chili dip (v) £6