

Special Break Menv

Soup of the day, crusty bread (v)

Breaded chicken strips, mooli slaw, katsu curry sauce, pickled radish

Crispy black pudding, cheddar rarebit, confit onions, apple & vanilla puree

Mushrooms on toast – pan fried medley of mushrooms, garlic, fresh herb & sherry vinegar reduction, toasted homemade bread, topped with crispy leeks (ve)

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

Homemade garlic flatbread (v) + cheese £1 extra

Goats cheese bon bons, beetroot carpaccio, sun blushed tomato & rocket salad (v)

Steamed Scottish mussels, white wine, garlic & lemon cream, crusty bread £4 supplement

Gambas – King prawns tossed in garlic & chili butter, cherry tomatoes & spring onion, crusty bread £4 supplement

Lamb kofta, warm halloumi, cherry tomato, mint & red onion salad, pitta bread, mint yoghurt £2 supplement

Smoked salmon, avocado pate, orange dressing, paprika cracker £2 supplement

Main Course

Rustic beef lasagne – layered rich beef ragu, bechamel sauce, lasagne pasta & parmesan cheese, with dressed salad

Treebridge burger flavoured with spring onion, cheddar & jalapenos, topped with 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

Chicken parmesan, proper chips, dressed salad, garlic dip

Spring green carbonara – linguine tossed with spring greens, pancetta & parmesan cheese, finished with cream

Oven roasted chicken breast, confit new potatoes, garlic & shallots, mushroom, Dijon & cognac cream sauce

Pan fried duck breast, five spiced potato rosti, pak choi, spiced orange & cranberry sauce £8 supplement

Pan roasted pork fillet, black pudding potato cake, crispy kale, white wine & onion sauce £6 supplement

Chicken & wild mushroom linguini tossed in a white wine, garlic, fresh herb & truffle butter sauce

Pan fried seabass fillets, new potato, samphire, kale & sun blushed tomato salad, lemon butter £6 supplement

Falafel & spinach burger topped with halloumi cheese, beetroot salsa & gem lettuce, with skin on fries (v)

Sizzling Mexican chicken or vegetable fajitas – marinated peppers, onion & spring onion in Cajun & fajita seasoning,

Mediterranean linguine – pepper, artichoke, red onion, sundried tomatoes & linguine pasta tossed in a fresh tomato & basil sauce (ve) add chicken £2 extra add king prawns £3 extra

served with soft tortilla wraps, spicy salsa, sour cream, guacamole & cheese

\*Please inform a member of our team in advance of placing your order of any allergies\*

\*this is extremely important\*



## Choose your char-grilled cut.....

Chicken breast | 10oz Sirloin steak £15 supplement | Pork tomahawk steak £6 supplement All served with sauteed mushrooms, slow roasted tomato, & your choice of side below:

Choose your side.... Proper chips Skin on fries Garlic & herb potatoes Dressed salad

Add on......... Peppercorn sauce £3.95 Diane sauce £3.95 Garlic cream sauce £3.95

Garlic butter king prawns (5) £8 Onion rings £4.50

Choice of Gides

Proper chips £3.75 Skin on fries £3.95 Salt & pepper chips £5.50 Halloumi fries (6) £8

Truffle & parmesan fries £5.95 Onion rings £4.50 Garlic butter king prawns (5) £8

Buttered greens £4.50 Dressed salad £3.95 Cheesy garlic bread £7.50 Garlic bread £7

Crusty bread (2) £3.75 Pepper sauce £3.95 Diane sauce £3.95 Garlic cream sauce £3.95

Comething Gweet

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

Sticky toffee pudding, toffee sauce, vanilla ice cream

Chocolate ganache brownie, chocolate sauce, vanilla ice cream

Eton mess sundae – mixed berries, vanilla & strawberry ice cream, berry coulis, Chantilly cream

Tuck shop baked cookie dough, vanilla ice cream, chocolate sauce

Strawberries & cream mousse, strawberry compote, shortbread biscuit

Vanilla panna cotta, passion fruit coulis, fruit sorbet

Trio of ice cream & sorbet