

# DINNER

## STARTERS

Treehouse Soup of the Day crusty bread	£4.65
Chicken Liver Pate onion marmalade, toasted garlic & herb bread, dressed rocket	£5.95
Spicy Lentil & Crayfish Broth garlic & herb bread	£5.95
Garlic Mushroom Gratin leeks, gruyere, toasted garlic & herb bread (add bacon for £1.00)	£5.25
Warm Smoked Salmon & Seabass market salad, caper dressing, lemon	£6.95
Chicken & Black Pudding Terrine onion marmalade, crisp market salad	£5.45
Duo of Melon & Soft Fruit Platter berry compote, fresh coulis, strawberry sorbet	£5.25
Prawn & Crayfish Cocktail marie rose sauce, brown bread	£6.95
Haggis Pakora minted yoghurt dressing, house salad	£5.65
Shetland Mussels garlic and herb bread, with your choice of sauce:- - garlic & cream, cider & bacon, lemon & thyme, thai curry & coconut	£6.95
Chicken & Chorizo Salad	£5.45
Treehouse Tapas Platter – for 2 pate, haggis pakora, prawn marie rose, chicken tempura, oatcakes	£10.95
Crispy Tempura your choice of either vegetable, chicken, king prawn or mixed sweet chilli & teriyaki dipping sauces	£5.25/£5.95/£6.95/£5.95
Garlic & King Prawn Sizzler sizzling king prawns, chillies, garlic & herb bread	£6.95

## SALAD SELECTION

	STARTER/ MAIN
Melon, Prawn & Crayfish Salad fresh prawns & crayfish in a marie rose sauce, ogen melon, mixed leaves	£5.95/£11.95
Crumbled Goats Cheese Salad cous cous, chick peas, mixed leaves, french dressing	£5.45/ £10.95
Classic Caesar Salad gem lettuce, croutons, parmesan shavings, crisp parma ham, caesar dressing	£4.95/ £8.95
With Chicken	£5.95/ £10.95
With King Prawn	£5.95/ £11.95

## STEAK SELECTION

all our steaks are aged for 28 days

with mushrooms, grilled tomato, onion rings and fries - *cooked to your preference*

8oz Ribeye	£14.95
8oz Sirloin	£17.95
8 oz Fillet	£19.95
why not add one of our sauces?	
Pepper and Brandy, Natural Pan Jus, Thyme and Garlic Butter, Blue Cheese	£2.95
Surf 'n' Turf	£3.45

## SIDE DISHES

Garlic Bread/ Topped with Mozzarella	£2.95/£3.25
Fries <i>plain, cajun or chilli &amp; parmesan</i>	£2.75
Crumbled Goats Cheese & Olives	£2.85
Rocket & Parmesan Salad	£2.85
Onion Rings	£2.75
House salad <i>french, caesar or balsamic dressing</i>	£2.45
Creamed Potatoes	£2.45
Creamed Cabbage & Lentils	£2.45
Bread & Dips	£4.50

## TREEHOUSE CLASSICS

Three Cheese Baked Macaroni garlic & herb bread, dressed salad, fries (add bacon £1.00)	£9.95
Thai Breast of Chicken seasonal vegetables, basmati rice, thai sauce	£11.95
Traditional Baked Lasagne garlic & herb bread, dressed salad, fries	£11.95
Peppered Braised Steak seasonal vegetables, creamed potatoes, mushrooms, peppercorn sauce	£11.95
Treehouse Thai Chicken Crêpes cheddar cheese glaze, dressed salad, fries	£11.95
Treehouse Burger prime beef or spiced chicken burger, toasted bun, iceberg lettuce, tomato, fries (add Ayrshire Bacon for £1.00, add Cheddar / Blue Cheese for £0.50 , add Onion Rings for £0.75)	£10.95
Peppered Breast of Chicken seasonal vegetables, creamed potatoes, pink peppercorn sauce	£11.95

## CHEF'S SPECIALITIES

Chicken & Chorizo Open Lasagne swiss cheese glaze, market salad, garlic & herb bread	£12.95
Pan Fried Seabass basmati rice, prawn, ginger & lemongrass broth	£14.95
Teriyaki Beef Fillet chilli noodles, prawn cracker	£18.95
Duo of Seabass & Salmon king prawns & garlic cream sauce	£14.95
Lamb Tagine spiced cous cous, green beans, tomato jus	£12.95
Seafood Pie salmon, haddock & crayfish, swiss cheese glaze	£11.95

## MAIN COURSES

Spaghetti Arrabiata spicy tomato sauce, garlic & herb bread (add chicken £1.00, add chorizo £1.00, add king prawns £1.50)	£8.95
Braised Beef Olives creamy mash, onion compote, red wine jus	£9.95
Garlic Mushroom Gratin leeks, gruyere cheese, garlic & herb bread (add bacon £1.00)	£9.45
Cajun Spiced Fillet of Salmon cous cous, green beans, tomato & crayfish salsa	£11.95
Classic Fish & Chips haddock fillet, tartare sauce, mushy peas, lemon, market salad	£11.95
Shetland Mussels served with garlic bread, fries and your choice of sauce: - garlic & cream, thai curry & coconut, lemon & thyme, cider & bacon	£12.95
Crispy Tempura your choice of either vegetable, chicken, king prawn or mixed sweet chilli & teriyaki dipping sauces	£9.95/£11.95/£12.95/£11.95
Cottage Pie prime minced beef, creamy mash, pea puree	£9.95
Grilled Fillet of Salmon market vegetables, creamed potatoes, white wine cream	£11.95
Sizzling Fajitas your choice of either vegetable, chicken, king prawn or beef served with flour tortillas, salsa, sour cream & mozzarella	£9.95/£11.95/£12.95/ £12.95
Treehouse Nachos jalapenos, cheese sauce, sour cream, tomato salsa (add chicken for £1.00, add bacon for £1.00)	£8.95
Teriyaki Salmon oriental noodles, plum & hoi-sin dressing	£11.95
Penne Carbonara bacon & mushroom cream, garlic & herb bread (add chicken £1.00)	£10.95
Thai Vegetable Curry basmati rice, prawn crackers	£10.95

# WINE LIST

## WHITE WINE

- 125ml glass/ 175ml glass/ bottle*
1. Toki Sauvignon Blanc, Chile *£2.75/ £3.85/ £14.95*  
Light, delicate and zesty new world sauvignon
  2. Dewaal Young Vines Chenin Blanc, South Africa *£2.85/ £4.00/ £15.95*  
Refreshing, mouth-watering wine full of pineapples and other tropical fruits
  3. Trig Point Colombar Chardonnay, Australia *£3.05/ £4.30/ £16.95*  
A popular Australian blend of Colombar and Chardonnay, this wine displays tropical fruit flavours with good length and fruitiness.
  4. Botter pinot Grigio, Italy *£3.25/ £4.55/ £17.45*  
An intense straw colour with an ample, lasting fruity bouquet. The palate is dry, soft and well balanced.
  5. Jackson Estate Green Lip Sauvignon Blanc, New Zealand *£4.10/ £5.75/ £22.95*  
Outstanding Sauvignon from the Marlborough region. Tropical fruits balanced with fine minerality and good acidity.

## ROSE WINE

- 125ml glass/ 175ml glass/ bottle*
6. Villa Carlotti Pinot Grigio Blush, Italy *£3.05/ £4.30/ £16.45*  
Dry, crisp, delicate Rosé ideal for summer drinking.
  7. Willowood White Zinfandel, USA *£3.15/ £4.45/ £16.95*  
A lively fruity rose with aromas of red summer fruits and an attractive crisp sweetness on the palate.

## RED WINE

- 125ml glass/ 175ml glass/ bottle*
8. Toki Merlot, Chile *£2.75/ £3.85/ £14.95*  
Ripe, jammy, lightly oaked Merlot with a hint of spice on the finish.
  9. Senso Sangiovese, Italy *£2.85/ £4.00/ £15.95*  
Light, fruit driven Sangiovese bursting full of cherries and light spice
  10. Trig Point Cabernet Shiraz, Australia *£3.35/ £4.70/ £18.95*  
Spicy, berry flavours completed by a touch of mint, dominate this wine. The warm, ripe, savoury fruit results in a soft, rounded palate showing great length.
  11. Vignoble du Sud Cabernet Sauvignon, France *£3.25/ £4.55/ £17.95*  
A soft, smooth red wine with a good fruity nose. Excellent value from the south of France. Chewy, gutsy, Cabernet Sauvignon
  12. Beronia, Rioja, Crianza, Spain *£4.05/ £5.70/ £21.95*  
Classic Rioja with a new world twist. Vanilla, raspberry and cherry dominate the bouquet. The palate is fresh and fruity with a rich finish.

## SPARKLING WINE

- 125ml glass/ bottle*
13. Botter Prosecco DOC, Italy *£4.45/ £23.95*  
Produced in the Veneto, this is Italy's finest sparkling wine. With delicate fruit flavours & soft intensity.

## CHAMPAGNE

15. Moët & Chandon, Brut Impérial, France *£40.95*  
Rich toasty aromas coupled with freshness & fruit.
16. Mini Moët & Chandon, Brut Impérial, France (20cl) *£11.95*  
Rich toasty aromas coupled with freshness & fruit.
17. Moët & Chandon, Brut Impérial Rosé, France *£44.95*  
A vibrant scent of ripe red fruits lead on to a palate brimming with wild strawberries, delicate & long.
18. Mini Moët & Chandon, Brut Impérial Rosé, France (20cl) *£12.95*  
A vibrant scent of ripe red fruits lead on to a palate brimming with wild strawberries, delicate & long.
19. Veuve Clicquot, Yellow Label, Brut NV, France *£49.95*  
Full-bodied, rich & fruity with great elegance & a delightful long finish.
20. Dom Perignon, Vintage 1999, France *£115.00*  
The flagship wine from the house of Moët & Chandon.
21. Louis Roederer Cristal 1999, France *(limited availability) £275.00*  
Cristal with its steady mousse, warm toasty smell & intense biscuity, honeyed taste is everything a champagne should be!