

WHILE YOU'RE WAITING

Nocellara & Kalamata 🕠 Pitted Olives (VGO)



£4.50

TO SHARE

Sourdough Bread

£9.50

Whipped salted smoked butter, Balsamic vinaigrette. (GFO).

Contains: Gluten, Dairy, Sulphur Dioxide.

Baked Camembert 🕠



£15.00

Sundried tomato, rosemary, warm sourdough bread, compressed celery, onion chutney. (GFO).

Contains: Gluten, Dairy, Sulphur Dioxide, Celery.

Charcuterie Platter

£15.00

Cured meats, Feta cheese, red pepper hummus, tzatziki, pitta bread, pitted mixed olives. (GFO).

Contains: Gluten, Dairy, Egg, Sesame Seeds.

STARTERS

Homemade Soup of the Day 🕠



£6.50

Crusty bread.

Contains: Gluten. (GFO).

Homemade Chicken Liver Pâté

£7.50

Red onion chutney, salad, warm bread. Contains: Dairy, Gluten. (GFO).

Ham-Hock Croquettes

£7.00

Nduja, smoked cheese, tomato salsa, radish, lovage aioli. Contains: Dairy, Gluten, Egg.

Penne Carbonara

£7.50

Pancetta, Parmesan, chives, pancetta dust, cream. Contains: Dairy, Egg, Gluten.

Forestière Creamy Mushroom 🕡

£7.50

Warm focaccia, chives, crispy onion. (GFO). Contains: Dairy, Gluten, Soybean, Sesame Seeds, Mustard.

Prawn Cocktail

£7.50

Baby prawns, smoked salmon, baby gem, Marie Rose sauce, warm bread. (GFO). Contains: Fish, Gluten, Dairy, Crustaceans, Egg.

Honey-glazed Goats Cheese 🔻



£7.50

Beetroot, cashew nuts, mixed leaf, red pepper pesto, chimichurri dressing. Contains: Dairy, Nuts, Sulphur Dioxide.

Brie Wrapped in Parma Ham

£8.50

Fig chutney, peach salad, herb crostini. (GFO). Contains: Gluten, Dairy.

Pil-Pil King Prawns

£11.00

Garlic, chilli & butter sauce, warm ciabatta. (GFO). Contains: Fish, Gluten, Crustaceans, Dairy.

🔻 Vegetarian 🚾 Vegan 🏻 🕞 Gluten Free

(VGO) Vegan Option Available (GFO) Gluten Free Option Available

Attention customers with food allergies.

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. Please notify our team if you have specific dietary requirements & for further information on our menu.

ROASTS

All roasts served with a selection of vegetables & *Yorkshire pudding.

*Yorkshire Puddings contain Dairy, Gluten & Egg.

Prime Roast Sirloin of Beef

£18.00

Contains: Gluten. (GFO).

Honey & Mustard Gammon

£15.00

Includes crackling. (GFO).

Contains: Gluten, Mustard.

Roast Turkey

£16.00

Accompanied by stuffing. (GFO).

Contains: Gluten.

A Trio of Meats

£19.00

Roast beef, gammon, and turkey, crackling and stuffing. (GFO).

Contains: Gluten, Mustard.

Roast Corn-Fed Chicken Supreme

£16.00

Served with stuffing. (GFO). Contains: Gluten.

MAIN COURSES

10oz Ribeye or Sirloin Steak

£29.00

Hand cut chips, mushroom and tomato, battered onion rings, garlic herb butter.

Contains: Dairy, Gluten.

Wellington v vo



£17.00

Spinach, mushrooms, butternut squash, red wine jus. Contains: Gluten, Nuts.

Pork Fillet

£22.00

Stroganoff sauce, demi-glace, pork crackling crumble, dauphinoise potatoes.

Contains: Dairy, Celery, Sulphur Dioxide, Mustard.

Roast Salmon Supreme

£22.00

Champagne velouté sauce, salmon roe, chives & roasted vegetables.

Contains: Fish, Dairy, Gluten, Sulphur Dioxide.

Slow cooked Lamb Shank

£26.00

Minted gravy, creamy mashed potato, roast parsnip, stem broccoli.



SALADS

Chicken Caesar Salad

£15.00

Anchovies, Caesar sauce, croutons, streaky bacon, Romaine salad, shaved Parmesan.

Contains: Fish, Dairy, Gluten, Egg, Mustard.

Steak Salad

£16.00

Crispy mixed leaf, cherry tomato, cucumber, beetroot, Chimichurri dressing, ciabatta crostini, Parmesan. Contains: Gluten, Dairy, Mustard, Sulphur Dioxide.

Halloumi Greek Salad 💟



£16.00

Crispy mixed leaf, tomato, cucumber, red onion, Chimichurri dressing.

Contains: Gluten, Dairy, Sulphur Dioxide.

EXTRA SIDES & SAUCES

Pigs in Blankets

£4.50

Sausages wrapped in bacon.

Cauliflower

£4.50

Preparation style is Chef's choice of the day. May contain: Dairy.

Twice Cooked Hand Cut Chips 🕠



£3.50

Contains: Gluten.

Clotted Cream Mashed Potatoes 🔻 Contains: Dairy.



£3.50

French Fries 🕡 Contains: Gluten.

"Posh Chips" with Truffle Butter and Parmesan 🔻

£5.00

Contains: Dairy, Gluten.

Seasonal Greens 🔻

(VGO).



£4.00

Battered Onion Rings 🔻

£3.50

Contains: Dairy, Gluten.

£4.00

Sweet Potato Fries 🔻



Contains: Dairy, Gluten.

£3.00

Cheese Focaccia Garlic Bread



£4.00

Contains: Dairy, Gluten.

£3.00

Peppercorn Sauce Contains: Dairy.

Stilton Sauce

£3.00

Contains: Dairy.







(VO) - Vegetarian Option Available

(VGO) - Vegan Option Available (GFO) - Gluten Free Option Available

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THE QUICKEN TREE

KIDS STARTERS

Soup of the Day Contains: Gluten. (VGO)(GFO).	£5.00
Mozzarella Sticks with Fries & Ketchup Contains: Gluten, Dairy, Soybean & Soybean Products, may contain Mustard & E	£5.50 gg.
Focaccia Garlic Bread Contains: Gluten	£2.50
Focaccia Garlic Bread with Cheese Contains: Gluten, Dairy.	£3.50
KIDS MAINS	
Penne Pasta with Tomato Sauce V Contains: Gluten, Dairy. (VGO).	£5.50
Chicken Bites with Fries, Beans or Peas Contains: Gluten, Egg.	£6.50
Mini Cheeseburger with Fries & Salad Contains: Gluten, Dairy.	£6.50
Grilled Chicken, Fries & Peas	£6.50
Sausage & Mashed Potatoes with Peas & Gravy Contains: Gluten. Dairy.	£5.50
Fish & Chips with Beans or Peas. Contains: Fish, Dairy, Gluten.	£6.50
Children's Roast (Sundays Only) Contains: Gluten, Dairy, Egg.	£6.00
KIDS DESSERTS	
Mixed Ice Cream V Contains: Dairy.	£3.50
Brownie & Ice Cream Contains: Gluten, Dairy, Egg.	£3.50
Waffle, Maple Syrup & Ice Cream Contains: Gluten, Dairy.	£3.50
Build Your Own Sundae V Contains: Dairy.	£3.50

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THE QUICKEN TREE

DESSERTS

Peaches & Cream Sundae	£7.00	
Strawberry sauce & chocolate flake.		
Contains: Dairy.		

Red Velvet Brownie	£7.50
White chocolate & vanilla ice cream.	

Contains: Gluten, Dairy, Sulphur Dioxide.

Pudding of the Week	£7.50
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Ice cream of custard. Contains: Gluten, Dairy.

Chefs' Cheesecake of the Day £7.50

Vanilla ice cream. Contains: Gluten, Dairy. (GFO).

Tiramisu Limoncello £7.50

Lemon curd & mascarpone cream. Contains: Gluten, Dairy, Egg.

Churros with Chocolate Fondant £8.00

Blow torched marshmallows & fresh strawberry.

Contains: Gluten, Dairy, Egg, Soybean, Tree Nuts, Peanuts.

SWEET & COFFEE COMBO

Sweet & Coffee - £8.00

Check the specials board for the cakes served with your choice of tea or coffee. (Excludes speciality coffees). Contains: Gluten, Dairy, Egg.

COFFEE

Cappuccino	£2.90
Espresso	£2.90
Americano	£2.90
Latte	£2.90
Mocha	£2.90
Hot Chocolate	£2.90

Hot Chocolate	£2.90
SPECIALITY COFFEE	
Irish Coffee Jameson's whiskey, americano, and cream. Contains: Dairy.	£5.95
Carajillo Liqueur Coffee Rum, americano, and cream. Contains: Dairy.	£5.95
Bailey's Floater Bailey's, americano, and cream. Contains: Dairy.	£5.95
Affogato	£5.95

A double espresso poured over vanilla ice cream. Contains: Dairy.

COCKTAILS

Passion Fruit Martini	£6.50
A fruity and vibrant cocktail with passion	

A fruity and vibrant cocktail with passion fruit flavour.

Gordon's Pink £6.50

A refreshing gin-based drink with Gordon's Pink Gin.

Strawberry Daiquiri £6.50

A classic cocktail with a sweet strawberry twist.

Espresso Martini £6.50

A coffee-flavoured Martini, perfect for a pick-me-up.

SPECIAL OFFER

2 Cocktails for £10.00

Choose 2 from any of the above listed cocktails.



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