
SMALL PLATES

SALT & PEPPER SQUID £18

Tempura squid, chilli & bell peppers, lemon hummus dip

DESI SCOTCH EGGS* £15

Crispy Mumbai spiced lamb mince, egg, curried mayo & mango chutney

— *Flavour pairings from India and Britain*

BURRATA & KALE CHAAT * £13

Fried kale, Italian burrata, mint & tamarind chutney, onion & tomato salsa, crispy sev

— *Flavour pairings from India and Italy*

MINI NAANS

Tandoori baked bread & mango yoghurt

MEDITERRANEAN TOMATO & CHORIZO £13

CHICKEN TIKKA MASALA £13

BAO BUNS

INDO-CHINESE CHICKEN £15

Pickled cucumber

TOFU & ORANGE MARMALADE * £15

Sriracha soy glaze, pickled cucumber

SALADS

FRENCH SALAD £13

Organic mesclun, beetroot, marinated feta, candied walnuts, yuzu vinaigrette

— *With sumac roasted chicken £15*

SUPERFOOD SALAD £13

Mixed sprouts, blueberries, roasted pine nuts, pumpkin seeds, pomegranate dressing

* *Signature dishes*  *vegetarian*

A 12.5% discretionary service charge will be added to your bill.

LARGE PLATES

TERIYAKI SALMON RISOTTO £25

Roasted salmon, Italian risotto, edamame, poached hen egg, smoked salmon

SCATTERED STROGANOFF £28

Prime Angus, onions, tomato, ground spices, chive crème fraise, mushroom pate brioche toast

DOUBLE FISH & CHIPS* £22

Two fried haddock fillets: classic batter & spiced chickpea batter, mint chutney, tartare sauce, fries & sweet potato chips

— *Flavour pairings from India and Britain*

CORONATION MALAI CHICKEN* £22

Curried chicken cheese tikka, almonds & raisins, garlic & coriander naan

— *Flavour pairings from India and Britain*

PANEER WELLINGTON * £22

Baked puff pastry, spiced tikka masala, garlic, baby spinach, mascarpone makhani

— *Flavour pairings from India and Britain*

PORTOBELLO PHUKET * £24

Sambal, aubergine, cream cheese, portobello mushrooms, Thai green curry, basil crisps

— *Flavour pairings from Italia and Thailand*

BAO BHAJI * £22

Smashed medley of vegetables & potato, spiced tomato, bao buns, chutney coleslaw, pickled onions

— *Flavour pairings from India and China*

DESSERTS

APPLE MOUSSE WITH APPLE & CINNAMON CENTRE £10

Spiced oat crumble, Vanilla ice cream

MASALA TEA CRÈME BRULEE £10

Milk froth, spiced Cashew biscotti

CHOCOLATE CHEESECAKE MOCHI £10

with Salted caramel ice cream

TRIO OF MINI MAGNUM STYLE PARFAIT £10

Rose and strawberry, orange and cardamom, white chocolate and yuzu with seasonal fruit platter

SMALL PLATES

SALT & PEPPER SQUID £18
Tempura squid, chilli & bell peppers, lemon hummus dip

TOGARASHI TUNA £16
Seared tuna, wasabi samphire, pickled ginger, dragon fruit carpaccio, ponzu dressing

GOI CON £15
Rice paper wraps, red cabbage coleslaw, mint chutney, passionfruit mayo dip

DESI SCOTCH EGGS* £15
Crispy Mumbai spiced lamb mince, egg, curried mayo & mango chutney

— Flavour pairings from India and Britain

SABICH TACOS £15
Warm pita bread, aubergine, potato, pepper hummus, egg, amba sauce, pickled cabbage

— Flavour pairings from India and Britain

BURRATA & KALE CHAAT £13
Fried kale, Italian burrata, mint & tamarind chutney, onion & tomato salsa, crispy sev

— Flavour pairings from India and Italy

MINI NAANS

Tandoori baked bread & mango yoghurt

MEDITERRANEAN TOMATO & CHORIZO £13

CHICKEN TIKKA MASALA £13

BAO BUNS

INDO-CHINESE CHICKEN £15
Pickled cucumber

TOFU & ORANGE MARMALADE £15
Sriracha soy glaze, pickled cucumber

SALADS

FRENCH SALAD £13
Organic mesclun, beetroot, marinated feta, candied walnuts, yuzu vinaigrette
— With sumac roasted chicken £15

SUPERFOOD SALAD £13
Mixed sprouts, blueberries, roasted pine nuts, pumpkin seeds, pomegranate dressing

LARGE PLATES

TERIYAKI SALMON RISOTTO £25
Roasted salmon, Italian risotto, edamame, poached hen egg, smoked salmon

ASIAN PESTO PRAWNS £28
Jumbo prawns, coriander, cumin, lemon pesto, saffron, chilli risotto

SCATTERED STROGANOFF £28
Prime Angus, onions, tomato, ground spices, chive crème fraise, mushroom pate brioche toast

VEGAN KHOW SUEY £22
Steamed udon noodles, Burmese vegetable coconut broth, fried shallots & garlic

DOUBLE FISH & CHIPS* £22
Two fried haddock fillets: classic batter & spiced chickpea batter, mint chutney, tartare sauce, fries & sweet potato chips

— Flavour pairings from India and Britain

CORONATION MALAI CHICKEN* £22
Curried chicken cheese tikka, almonds & raisins, garlic & coriander naan

— Flavour pairings from India and Britain

HOISIN DUCK ITALIA* £26
Hoisin confit duck leg, creamy miso, shitake, rigatoni, parmesan, herb grissini

— Flavour pairings from China and Italy

KOREAN ROAST* £24
Baby chicken, Korean smoked peppers, sticky honey sesame potatoes, buttered kale

— Flavour pairings from Korea and Britain

PANEER WELLINGTON £22
Baked puff pastry, spiced tikka masala, garlic, baby spinach, mascarpone makhani

— Flavour pairings from India and Britain

PORTOBELLO PHUKET £24
Sambal, aubergine, cream cheese, portobello mushrooms, Thai green curry, basil crisps

— Flavour pairings from Italy and Thailand

BAO BHAJI £22
Smashed medley of vegetables & potato, spiced tomato, bao buns, chutney coleslaw, pickled onions

— Flavour pairings from China and India

MOROCCAN POKE £22
Saffron pearl couscous, ras-el hanout, avocado, chickpea compote, sumac, pomegranate, dil tzatziki

— Flavour pairings from Morocco and USA

ROBATA SKEWERS

CHICKEN THIGHS £25
Orange BBQ reduction

JUMBO PRAWNS £28
Burnt garlic, pepper & lemon

TURBOT & PEPPERS £26
Siracha & crushed peanuts

SERVED WITH CRISPY TRUFFLE POTATO WEDGES & MIXED SALAD

STEAK GRILLS

Tree house brings you some of the finest cuts of Prime steaks & lamb cooked with the precision of our live Robata cooking

GRASS FED RIBEYE 320 GMS £35

SIRLOIN STEAK 400 GMS £48

WELSH LAMB CHOPS 250 GMS £28

T-BONE PORTERHOUSE STEAK 550 GMS £50

CHOICE OF SAUCES

CLASSIC BEARNAISE
CHIMICHURRI
PAN JUS "NATURAL"
CAPER & OLIVE AIOLI
BLUE CHEESE & CHIVES

TOFU GRILL £25
Tofu & mushroom, tandoori spice & beaten yoghurt

ALL SERVED WITH CAJUN SPICED STEAK CHIPS, CHARGRILLED ASPARAGUS, BROCCOLI STEMS

*Signature dishes  vegetarian

A 12.5% discretionary service charge will be added to your bill.



DESSERTS

APPLE MOUSSE WITH APPLE AND CINNAMON CENTRE

Spiced oat crumble, vanilla ice cream £10

MASALA TEA CREME BRULEE

Milk froth, spiced cashew biscotti £10

CHOCOLATE CHEESECAKE MOCHI

With salted caramel ice cream £10

TRIO OF MINI MAGNUM STYLE PARFAIT

Rose and strawberry, orange and cardamom,
white chocolate, and yuzu £10

SEASONAL FRUIT PLATTER

£10

SIGNATURE TEAS

Earl grey classic, chai secrets of India, assam mangalam, lapsang souchong, formosa jade oolong, gunpowder green, jasmine chung feng organic, berry blend (Kir Royal), turkish apple £6

SPECIALTY COFFEE

Americano, latte, capuccino, espresso, cortado, flat white,
macchiato, mocha £6

LIQUEUR COFFEE

Irish, royal, tamaian, O'Reilly, mexican £12

A 12.5% discretionary service charge will be added to your bill.



WHITE WINES

	175ml	250ml	Bottle
FRANCE			
Chablis Louis Moreau, 2015	£12	£16	£47
Bourgogne Chardonnay 'Illumine' Genetie, 2019	£10	£13	£39
Sancerre Domaine Michel Girard, 2017	£13	£17	£52
Saint Aubin 1er Cru 'Sur Gamay' Jean-Claude Boisset, 2018			£190
Domaine de Maltaverne Pouilly Fume L'Ammonite, 2019			£58
Domaine du Montillet Le Petit Viognier			£64
Pouilly-Fuisse Grande Reserve Mailllets Domaine G.saumaize, 2018			£85
Chassagne-Montrachet 'Les Blanchots' Olivier Leflaive, 2017			£210
ITALY			
Pinot Grigio Della Luna Terraza Trent Trentino	£10	£12	£35
Ribolla Gialla 'Bendete' Venezia Giulia Collavini, 2019			£45
SPAIN			
La Val orballo albarino rias baixas	£10	£12	£35
GERMANY			
Hexamer Grauburgunder Trocken 'Vom Porphy', 2018			£42
NEW ZEALAND			
Crowded House Sauvignon Blanc Marlborough, 2020	£10	£13	£38
Tinpot Hut 'McKee Vineyard' Gruner Veltliner Marlborough, 2017			£49
ENGLAND			
Boloney Estate Lychgate Bacchus, Sussex, 2019	£12	£16	£46
INDIA			
Akluj Chardonnay/Sauvignon Blanc, 2019	£10	£13	£38
USA			
Firestone Riesling Central Coast, 2019	£12	£16	£48
SOUTH AFRICA			
Circumstance Sauvignon Blanc Stellenbosh, 2020			£41
HUNGARY			
MAD Dry Furmint, St Tamas, Hungary, 2016			£52

RED WINES

	175ml	250ml	Bottle
FRANCE			
Chateau Moulin des Graves St-Emilion, Bordeaux, 2014	£11	£15	£44
Chateau Margaux 3eme Gr Cru Classe Cantenac Brown, 2014			£190
Chateau de L'Hestrange Bourgogne Pinot Noir			£39
Chateau calvimont Rouge, Graves Left Bank Bordeaux, 2019			£51
Chateauneuf-du-Pape Domaine Chante Cigale, 2017			£78
Vosne-Romanée Daniel Rion et Fils, Village, 2015			£98
ITALY			
Elcione, tenuta Vitalonga, Umbria, Merlot, Cabernet Sauvignon	£11	£14	£42
Passofino Montepulciano D'Abruzzo Feudi Bizantini, 2019	£9	£13	£37
Barolo Rieserva Costa di Bussia, 2013			£110
Il Poggione, Brunello di Montalcino, Tuscany, Italy, 2014			£79
Chianti Conti Serristori D.O.C.G Italy, 2015			£39
Amarone della Valpolicella Classico DOC Poggi, 2012			£105
SPAIN			
Bodegas Ontanon Rioja Crianza, Spain	£10	£13	£37
Marques de Riscal Gran Reserva Rioja, 2014			£125
AUSTRIA			
Weingut Sepp Mose Zweigelt Reserve, Organic, 2017	£10	£12	£35
AUSTRALIA			
Torbreck Woodcutters Shiraz 2019 Barossa Valley	£13	£17	£51
CHILE			
Veramonte Carmenere, Colchagua Valley, Organic	£13	£17	£51
NEW ZEALAND			
Sileni Estates Pinot Noir, Hawkes Bay, 2018	£12	£15	£49
SOUTH AFRICA			
Kanonkop Kadette Pinotage 2018 (92 Points Tim Atkin)	£10	£14	£42
INDIA			
J'Noon Red 2017, Fratelli, Maharashtra			£62
ARGENTINA			
Hunuc Organic Malbec	£11	£14	£41
Bodega del Rio Elorza Verum Pinot Noir 19			£41

ROSE WINES

	175ml	250ml	Bottle
FRANCE			
Chateau Gairord	£10	£13	£38
ITALY			
11 minutes rose, Pasqua, Veneto 2019	£10	£13	£38

CHAMPAGNES

	125ml	Bottle
Laurent Perrier La Cuvee	£15	£90
Laurent Perrier Cuvee Rose	£18	£105
Don Perignon, 2006		£360

SPARKLING

	125ml	Bottle
Nyetimber, England	£18	£105
Prosecco Special Cuvee Millesimato DOC, Zonin 1821 - Veneto	£9.50	£45

SPIRITS

VODKA		SCOTCH AND WHISKEY	
Ketel one - Holland	£11	Oban 14yo	£18
Belvedere - Poland	£13	Macallan 12yo Sherry oak	£22
Grey Goose - France	£13	Talisker 10yo	£15
GIN		Lagavulin 16yo	£19
Tanqueray - England	£12	Johnnie Walker Black	£12
Tanqueray 10 - England	£15	Bulleit Bourbon - Bourbon	£13
Whitley Neill - England	£12	Woodford reserve - Bourbon	£15
Hendrick's - Scotland	£14	Jameson - Irish	£11
Gin Mare - Spain	£14	Hibiki Harmony - Japan	£22
Monkey47 - Germany	£14	Amrut Fusion - India	£20
Roku - Japan	£13	NON-ALCOHOLIC	
Strangers & Son - India	£13	New London Light	£12
RHUM		Everleaf Marine aperitif	£12
Pampero Blanco - Venezuela	£11	DIGESTIFS	
Bacardi Blanco - Puerto Rico	£12	Limoncello	£10
Havana 7y - Cuba	£13	Sambuca	£10
Ron Zacapa 23 - Guatemala	£20	Baileys	£10
TEQUILA		Amaretto Disaronno	£10
Don Julio Blanco	£13	PORT AND SHERRY	125ml Bottle
Don Julio Reposado	£14	Graham Lbv	£11 £62
Don Julio Anejo	£19	Tio Pepe	£11 £65
Casamigos blanco	£17.5		

BEERS AND SOFT DRINKS

BEERS	
Peroni	£6.5
Kingfisher	£6.5
Portobello Pale Ale	£6.5
Portobello Pilsner	£6.5
Guinness	£6.5
King Cobra	£9.5
Lucky Saint (Non-Alcohol)	£6.5
SOFT DRINKS	
Coke, D. Coke	£6
London Essence Ginger Ale	£4
London Essence Ginger Beer	£4
London Essence Tonic	£4
London Essence Pineapple Soda	£4
Fever Tree Lemonade	£4.5
Still/ Sparkling Water (750ml)	£6

A 12.5% discretionary service charge will be added to your bill.

COCKTAILS MENU



Shay al-wahah

Zacapa 23, mint tea, karkadè,
moroccan lemon, vegetal milk,
date honey
£17



El Camino

Casamigos Blanco, mesquite,
pineapple tapache, agave,
grapefruit, tamarillo
£16



Breath of Fresh Air

Ginepraio, pine cordial,
swiss herbs, gentian & juniper,
elderflower cider
£15.50



Ikemba

Honey dew & orange, nutty
liqueur, vanilla, Fusetti aperitif
£14.50



Genghis' Yurt

Hennessy VS, leather, stout,
beer, chocolate, kefir, yolk
£15.50



Camouflage

Belvedere, coffee, cashew &
lentils milk, green tea, honey,
barfi cream
£15.50



Nadair

Johnnie Walker Black,
seasonal fruity wine,
porcini, honey
£16



Macaw Nest

Cachaca, nuts, cocoa,
guava, kumquats
£15



Glowing Jelly

Ketel one, sea fennel, orange
liqueur, glowing powder
£15



Sunscreen On

Mediterranean cordial,
Everleaf marine, LE roasted
pineapple soda
£15



Bummock

Super chilled Tanqueray 10,
savory stuffed olive, umami
£15.50



Falling Star

Bulleit bourbon berries
compote, smoked maple syrup,
clarified elderberry tea
£16



Copper Garden

Whitley neill CC, lemongrass &
jasmine, local mead, rhubarb
& apple juice
£15.50



Bomblndi

Spiced salty mango, ginger
& tangerine, whiskey cream
£14.50



BAR BITES

Grazing Fields

Baked lamb mince rolls, tangy quinoa soil, garlic chives £8

Speck & Cheese

Parmesan cheese straws wrapped with cured ham
& English mustard, elderflower honey trickle £8

Marine Corals

Lemon, butter & garlic prawns, fresh coconut crust
& marinated samphire £8

Polar Express

Smoked salmon & creamy feta cannelloni,
salty berry compote, rye toast £8

Urban Poori (V)

Crispy puffs with a tangy filling of mixed spiced vegetables,
mint chutney & mango salsa £8

Sahara Trail (V)

Marinated feta, stuffed omani dates & piquillo peppers £8

Woodhear (V)

Lettuce wraps with shimeji mushrooms in smoked applewood cheese sauce,
crispy shallots, toasted pumpkin seeds £8

A 12.5% discretionary service charge will be added to your bill.