



WHITE

ST COSME LITTLE JAMES BASKET PRESS
VIOGNIER, SAUVIGNON BLANC 2018
Rhône, France 10.5/42

XANADU EXMOOR CHARDONNAY
Margaret River, Australia 12/46

CRAGGY RANGE TE MUNA SAUVIGNON
BLANC 2019
Marlborough, New Zealand 13.5/58

A TO Z OREGON PINOT GRIS 2018
Oregon, USA 65

G DE GUIRAUD BORDEAUX BLANC 2016
Bordeaux, France 70

DOMAINE GRAND VENEUR CHATEAUNEUF-
DU-PAPE BLANC ORGANIC 2018
Rhône, France 88

MORGAN DOUBLE L VINEYARD
CHARDONNAY 2016
California, USA 104

APERITIF

CUCUMBER HUGO SLUSHIE 13
Ketel One Botanical, cucumber & mint,
lime, mint, Prosecco, soda

APEROL SPRITZ 13
Aperol, prosecco, soda

HOT DRINKS

Espresso 2/2.20
Americano 2.80
Latte 3.10/3.40
Cappuccino 3.10/3.40
Flat white 3.10
Hot Chocolate 3.10/3.40
Chai Latte 3.30/3.60
Matcha Latte 3.30/3.60

Syrups 50p extra hazelnut,
vanilla, caramel
Extra shot 50p

RED

DOMAINE ST JACQUES ORGANIC CÔTES
DU RHÔNE ROUGE 2018
Rhône, France 10.5/40

ARGENTO RESERVA ORGANIC MALBEC
Mendoza, Argentina 11.50/46

PINOT NOIR ALTO ADIGE ALOIS
LAGEDER 2017
Alto Adige, Italy 13/57

SUGHERE DI FRASSINELLO
Tuscany, Italy 68

SANCERRE ROUGE ICONOCLASTE
DOMAINE FOUASSIER 2017
Loire, France 71

CRAGGY RANGE GIMBLETT GRAVELS
SYRAH 2016
Hawkes Bay, New Zealand 80

CATENA ADRIANNA VINEYARD RIVER
STONES MALBEC 2015
Mendoza, Argentina 140

BEERS

PACIFICO 6
MODELLO 6
TOAST PALE ALE 6

SPECIALITY TEAS

Everyday Brew 2.50
Earl Grey 2.50
Chamomile 2.50
Peppermint 2.50
Green Tea with Mint 2.50
Chai Tea 2.50
Super Fruit Tea 2.50

ROSÉ

A L'OMBRE DES PARASOLS IGP
VAUCLUSE ROSÉ
Rhône, France 10.50/40

ULTIMATE PROVENCE
Provence, France 12/54

SPARKLING

JEIO VALDOBBIADENE BRUT BIO
ORGANIC PROSECCO SUPERIORE NV
Veneto, Italy 14/60

MOËT & CHANDON IMPÉRIAL BRUT
Champagne, France 18/85

MOËT & CHANDON ROSÉ IMPÉRIAL NV
Champagne, France 23/120

RUINART ROSÉ NV
Champagne, France 175

RUINART BLANC DE BLANC NV
Champagne, France 185

COLD DRINKS

Lemmy Lemonade 4
Karma Kola 4
Diet Karma Kola 4
Ginger Beer 4
Ginger Ale 3

Kindly note that our dishes are prepared in a kitchen where ALLERGENS are present throughout. We cannot guarantee that any dishes or drinks will be free from trace ingredients. Please let us know before ordering if you have any allergies or intolerances.

Kindly note a discretionary 12.5% service charge will be added to your bill





NIBBLES

Spicy mixed nuts and
Nocellara olives 4.5

Bocconcini and cherry tomato skewers 5

Blistered cherry tomato, basil and
bocconcini on rosemary and sea salt
focaccia bread 6

Fire roasted pepper, Greek feta and
marinated white anchovies on rosemary
and sea salt focaccia bread 6

SALADS

*Made using seasonal leaves and herbs
from independent organic farms in Kent
and the home counties*

COURTYARD CAESAR SALAD 9

Chopped baby gem, rosemary focaccia
croutons, marinated white anchovies,
boiled Arlington free range eggs, shaved
Grana Padano and Caesar dressing

CHARGRILLED MEDITERRANEAN VEGETABLE
PASTA SALAD 8

with organic rocket leaves, torn basil
and marinated Greek feta

PANZANELLA, RED WINE VINAIGRETTE
MARINATED SOURDOUGH AND FOCACCIA 9

with blistered cherry and plum tomatoes,
marinated white anchovies, olives, capers,
basil and bocconcini
(Vegan alternative available)

ADD CHICKEN 4

SANDWICHES

*Can be served cold or toasted, served with a
side salad and kettle crisps if dining in*

Chargrilled and roasted courgette, pepper
and aubergine with tomato, mozzarella and
basil on rosemary and sea salt focaccia 7
(Vegan alternative available)

Grilled free range chicken breast, maple
cured streaky bacon, vine ripened tomato
and aged Cheddar on spelt sourdough 8

Beef pastrami and artisanal Italian salami,
fire roasted pepper, organic rocket,
mozzarella, and smoky tomato chutney on
spelt sourdough 9

FLAT BREADS

House made stone fired flatbreads

Blistered vine ripened cherry tomatoes,
mozzarella, organic rocket and basil 12

Roasted chestnut and Portobello mushrooms
with Trivelli truffle oil, Greek feta and
rosemary 12

Wagyu beef sausage, maple cured steak bacon
and aged Cheddar with tomato jam 13

SWEET TREATS

A selection of sweet treats and naughty
delights available throughout the day.
Ask your waiter for our daily selection.

Backyard at Treehouse celebrates and supports the best of British. Fresh, local and seasonal produce is our everyday, and we're proud to work with exceptional suppliers to bring you the best in taste. Please note a discretionary 12.5% service charge will be added to your bill.