




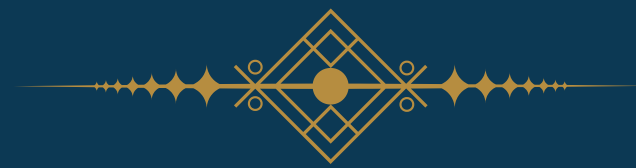
WELCOME TO THE PINK TREE.

A glamorous, modern dining destination in the heart of Sheffield!
Step into a world of culinary elegance and contemporary flair, where every detail contributes to an unforgettable experience.

Our restaurant boasts a stylish and sophisticated interior with sleek lines, chic décor and a captivating vibe. Indulge yourself with our menu of culinary delights that are crafted with passion and flair for your delectation!

Whether you are joining us for breakfast or brunch, the Pink Tree promises to delight your senses and heighten your dining experience. Join us as we redefine what London Road can be, in an enchanted setting that is sure to leave a lasting impression.





EAT GOOD FOOD, DO GOOD THINGS.
1% OF ALL PROCEEDS GO TO GREENLAND ORPHANAGE.

Indulge in the flavours of compassion at The Pink Tree. With our motto, 'Eat Good, Do Good Things,' we proudly commit to giving back 1% of our proceeds to the Greenland Orphanage in Kampala, Uganda.

For over 22 years, this family-run orphanage has provided a loving home and support to countless children in need.

By dining with us, you help us make a positive impact and contribute to their bright future.





IMPORTANT NOTICE



If you have a food allergy or a specific dietary requirement, please inform a member of our staff before you place your order and we will be happy to provide the allergen information sheet.

Although we try our very best, we cannot guarantee the cross-contamination of allergens. Thank you and enjoy your meal.

The Pink Tree



BREAKFAST & BRUNCH

Served between 9am - 3pm

TRADITIONAL ENGLISH BREAKFAST

A classic full English Breakfast with turkey bacon, chicken sausage, tomato, hash browns, baked beans, sauteed mushrooms, thick slice bloomer toast & your choice of eggs. **11.9**

VEGAN ENGLISH BREAKFAST

Our vegan-friendly take on the classic breakfast with vegan bacon, vegan sausage, tomatoes, crispy hash browns, baked beans, sauté mushrooms, brushed spinach, avocado and thick slice bloomer toast. **10.9**

ARABIC BREAKFAST

A healthy and tasty start to anyone's day, a true flavor of the Middle East, with homemade hummus, baba ghanoush, tzatziki, with marinated olives, feta cheese, tomato, cucumber, pitta bread and homemade falafel. (V) **11.9**

DESI BREAKFAST

A light and delightful taste of South Asia a good kickstart to your day, a beautiful plate of our homemade paratha, puri, sabzi and halwa sided with our in-house pickles, yogurt, and the egg of your choice. (V) **11.9**

EXTRAS

- ALOO PARATHA 3.5
- PLAIN PARATHA 3
- ALOO CHANNA 4
- MINCE KATLAMA 5
- FRIED EGG 2.5
- POACHED EGG 2.5
- SCRAMBLED EGG 2.5

EGGSTRAORDINARY

EGGS BENEDICT

A truly classic breakfast/ brunch choice. Toasted and buttered English muffin with crispy halal bacon, poached eggs and a rich and velvety hollandaise sauce. **9.5**

EGGS ROYALE

A fabulously upper-class way of having your breakfast/ brunch. Toasted and buttered English muffin, layered with delicious smoked salmon, poached eggs and hollandaise sauce. **9.5**

EGGS-FLORENTINE

A vegetarian takes on the classic breakfast/brunch dish. Toasted English muffin buttered to perfection topped off with sauté mushrooms, witted spinach poached eggs & creamy hollandaise. **9.5**

SHAKSHOUKA

A fresh blend of tomatoes, onion and spices served with poached eggs, feta cheese and toasted ciabatta bread. **10.5**

AVOCADO ON TOAST

Freshly toasted sourdough layered with crushed avocado, smoked salmon, sliced avocado and your choice of poached or fried egg. **10.9**

- GRILLED TOMATO 1.5
- TURKEY RASHERS 3
- HASH BROWN (2) 2
- CHICKEN SAUSAGE 3
- VEGAN SAUSAGE 3

- SOURDOUGH TOAST 2.5
- TOASTED BREAD 1.5
(WHITE OR WHOLMEAL)
- AVOCADO SMASH 3
- BEANS 1.5
- SAUTÉ MUSHROOMS 2
- MASALA BEANS 2.5



BONNE BOUCHE

PANCAKES

STRAWBERRY

Three pancakes, strawberry sauce, maple syrup, fresh strawberry, raspberry, Chantilly cream and butter.

9.8

CHOCOLATE

Three pancakes, chocolate sauce, cocoa powder, maple syrup, fresh strawberry, blueberry, Chantilly cream and butter.

9.5

PISTACHIO

Three pancakes, crushed pistachio, pistachio sauce, maple syrup, fresh strawberry, blueberry with whipped cream and butter.

10.5

FRENCH TOAST

CLASSIC STYLE

Two pieces of French toast, maple syrup, seasonal berries, and butter.

10.5

TURKEY RASHERS

Two pieces of French toast, three slices of turkey rashers, maple syrup and butter.

11.5

CHOCOLATE DREAM

Two pieces of French toast, fresh banana, chocolate sauce, Chantilly cream, maple syrup and butter.

11

OMELETTES

MASALA OMELETTE

South Asian-style omelette cooked in the chef's special spice mix, topped with coriander, green chillies, onions & tomatoes.

8

CHEESE OMELETTE

Classic omelette with your choice of cheese: Choose from feta, cheddar cheese or parmesan.

8.5

SPINACH & MUSHROOM

Mediterranean-style breakfast omelette, with mushrooms, spinach & feta cheese.

8.5

FRESH BAKERY • 3.5

BUTTERED CROISSANT

*With your choice of our Jam Selection
or Chocolate Spread*

PAIN AU CHOCOLAT



APPETIZERS & BITES

HARA BHARA KABAB • 7.5

A beautiful spiced Indian vegan patty of green peas, spinach, potato & spices some with our homemade green chutney. (VG)

ARANCINI • 8.5

A light Mediterranean dish made with a blend of arborio rice, feta cheese, and spinach coated in crisp breadcrumbs with a velvety mushroom truffle sauce. (V)

SPICED BATTERED FISH (MASALA FISH) 9.5

Fresh fish fillets coated in a seasoned batter before frying until golden and crispy, served with a side of fries.

DYNAMITE CHICKEN LOLLIPOPS • 9.5

Chicken Lollipops marinated in chef's spices coated in breadcrumbs and served with our dynamite dip.

TEMPURA PRAWNS • 10.5

Our lightly battered king prawns served on dressed mix leaf with our spicy wasabi mayo.

SANDWICHES

BOMBAY TOAST SANDWICH • 9.5



Two slices of white bread filled with spicy mashed potato, flavoured with spices and minty mayo spread served with side salad and fries.

CHICKEN TIKKA CIABATTA ROLL • 10.5

Chicken flavoured with tikka masala with a slice of tomato, onion and lettuce served with side salad and fries.

SHREDDED BEEF AND CHIMCHURRI PITTA • 10.7

Slow braised beef topped with chimchurri sauce served with crisp salad and freshly toasted pitta with a green chilli dip.



LATE AFTERNOON & EVENING T E M P T A T I O N S

MAINS

ORANGE CHILLI CHICKEN • 13.9

A popular Indo-Chinese dish of fried chicken in a spicy chilli sauce with mixed peppers and onions served on a bed of fried rice.

SEA BASS • 16

Crispy skinned fillets of sea bass roasted in garlic, Italian herbs and lemon served on seasoned potatoes & tenderstem broccoli with baked vine cherry tomatoes.

PAN SEARED SALMON • 15.5

Served on creamy mashed potatoes, grilled asparagus & tomato salsa with a citrusy cream sauce.

TWIRL INTO...

PINK TREE PASTA • 13.5

Penne pasta with lightly spiced Pink Tree special sauce, topped with Parmesan. (Add chicken - 3.5, salmon - 4.5, king prawns - 4.9)
Vegan opt: with Pink Tree home-made tomato sauce.

TAGLIATELLE • 13.5

Tagliatelle pasta a rich creamy mushroom sauce. (Add chicken - 3.5, salmon - 4.5, king prawns - 4.9)

LASAGNE • 14.9

Classic lasagne made with Angus beef Bolognese in a rich tomato sauce and creamy bechamel. (Vegan option available)

 Served with garlic bread 

SAVOUR THE FLAVOUR...

LAMB BURGER • 14.7

Our juicy lamb kofta-style patty served on a toasted pretzel bun. Inc. baby gem lettuce, tomato, red onion, turkey bacon and our in-house burger relish.

CHICKEN BURGER • 13.7

Chef's special blend of herbs & spices on a crispy breaded buttermilk chicken breast. Served on toasted pretzel buns with baby gem lettuce, tomato red onion, bacon and our in-house burger relish.

CHEF'S VEGAN BURGER • 11.5

An Indian style potato patty infused with herbs and spices, coated in crispy panko crumb, our vegan burger sauce, lettuce, tomato and crispy red onion.

Why not add: cheese - 0.8, turkey bacon - 1.2 or fries - 1.8

SALAD & CHAAT

It's light, it's bright,
it's nature's delights...

SAMOSA CHAAT

Smashed crunchy samosa is served with tangy, spicy chutney and sweet yogurt.

6.5

ALOO CHANA PAPDI CHAAT

Fried potato, chickpea with onion and tomato served in tangy sauce topped with crunchy papadi.

7.5

KACHUMBER SALAD

Light cucumber, onion, tomato and carrot with tangy dressing and a hint of spice.

7.5

FATTOUSH

Mediterranean seasonal veggies topped with crispy pitta bread with sumac dressing.

8.5

AVOCADO SMOKED SALMON SALAD

Avocado and smoked salmon tartare with truffle oil drizzle on top.

9.5

CEASAR SALAD

A classic crispy romaine lettuce tossed in a homemade Caesar dressing with croutons.

7.9

GREEK SALAD

A traditional Greek salad consists of cucumber, tomato, red onion, yellow bell pepper, lettuce olives and feta cheese in a vinaigrette dressing.

SIDES

Halloumi Fries	6.7
Plain Fries	3.5
Masala Fries	6.5
Steamed Rice	3.7
Garlic Bread	1.5
Toast and Butter	1.5
Baba Ghanoush	3.5
Tzatziki	3.5
Hummus	3.5
Pitta Bread	1.5
Falafel	1
Mixed Olives	4

YUMMY YUMMY IN MY TUMMY...



kids MENU

BURGER

SLICE OF CHEESE & TOMATO

5

CHICKEN NUGGETS

LIGHTLY BATTERED CHICKEN BREAST

5.5

MINI PIZZA

MARGARITA PIZZA

5.9

PASTA IN TOMATO SAUCE

SERVED WITH GARLIC BREAD

4.8

The burger, chicken nuggets and pizza are both served with a choice of fries or mashed potato and the choice of peas, baked beans or carrot sticks.



Served between 11am – 4pm

Only on a Sunday

SLOW ROASTED LAMB SHANK

24

Tender slow-roasted lamb shank spiced and seasoned to perfection, served on a bed of blended mashed potato and mashed purple sweet potato, with honey-roasted parsnips and chantanay carrots, roasted potatoes and tenderstem broccoli, all served in a giant Yorkshire pudding with a jug of our buttered tomato gravy.

CLASSIC ROAST BEEF

17.5

Tender beef topside cooked to perfection served with a homemade Yorkshire puddings, roast and mashed potatoes, honey glazed chantanay carrots and parsnips, tenderstem broccoli and a rich beef gravy.

ROASTED CHICKEN SUPREME

16.9

Succulent chicken breast roasted with garlic, herbs and lemon, served with a creamy mashed potato, honey-roasted parsnips and chantanay carrots, sage and onion stuffing, tenderstem broccoli, homemade Yorkshire pudding and chicken gravy.

SUNDAY SEA BASS

17.9

Baked sea bass with a crisp skin seasoned with olive oil, garlic, lemon and Italian herbs, served on seasoned potatoes with tenderstem broccoli, honey-roasted parsnip and chantanay carrots and a citrus butter sauce.

VEGAN NUT ROAST

15.5

A blend of chestnuts, pumpkin and sunflower seeds served with mashed potatoes, roasted potatoes, tenderstem broccoli, roasted parsnip and chantanay carrots served with a vegan madras gravy.

UNDER 12s SUNDAY DINNER

6.5

THAT LITTLE BIT MORE...

A PAIR OF YORKSHIRE PUDDING	3.5
EXTRA ROASTIES	4.5
HONEY ROASTED CARROT & PARSNIP	4.9
TENDERSTEM BROCCOLI	3.5
MASHED POTATOES	4.5
BUTTER CHICKEN GRAVY	3
HOME-MADE GRAVY	2.5
	2.5



PURE AMBROSIA

SWEETEN YOUR SENSES WITH OUR
DIVINE CREATIONS...

TARTS

GOLDEN HAZELNUT TART 5

Milk chocolate ganache with roasted hazelnut.

FRUIT TART 5

Crème patisserie and different kinds of berries.

PISTACHIO TART 6

White chocolate ganache with pistachio paste and pistachio nuts.

ICE CREAM

VANILLA 6

STRAWBERRY RIPPLE 6.5

BLACK SESAME 6.5

MATCHA GREEN TEA 6.5

YUZU 6.5

MANGO & PASSION FRUIT 7.5

CHOCOLATE MISO 7.5

CHEESECAKE

LOTUS 8.5

Served with vanilla ice cream

STRAWBERRY 8.4

Served with chocolate miso ice cream

JAPANESE MATCHA 7.8

Served with strawberry ripple ice cream

BLUEBERRY 8.5

Served with lime and lemongrass sorbet

BLACK SESAME 8.5

Served with black sesame ice cream

SORBET

LIME & LEMONGRASS 5.5

MANGO 5.5

PINK GUAVA PASSION FRUIT 5.5



Each serving contains 3 scoops of ice cream/sorbet garnish with fresh fruits and chocolate stick.

PREMIUM DESSERTS



PINK TREE SIGNATURE DESSERT

Made of sponge cake with cream cheese, milk chocolate ganache, and dark chocolate biscuits, finished it with fresh fruits, chocolate nuts, edible viola flower, chocolate tree trunk, and cotton candy. Served with strawberry compote and strawberry ripple ice cream.

12

PINK BOTANICAL

Edible white chocolate pot, decadent gluten-free almond brownie, mango yogurt mousse, mango puree jelly, edible fondant flower rose, crushed dark biscuit and mint leaves. Served with Lime and lemon syrup, and mango and passion ice cream.

10.5

YUZU AND PEACH CUBIC

Cream cheese with yuzu puree, sauté peaches cubes with yuzu white chocolate centre. Based on a white chocolate brownie. Bronze dark chocolate bits, 24k gold leaf and served with yuzu sorbet.

10.5

PISTACHIO DREAMER

the base is made of buttered pistachio cake dipped in milk chocolate with crushed pistachio, pistachio mousse délicé, pistachio paste centre, mirror glazed garnished with milk chocolate pistachio nuts. Served with chocolate miso ice cream.

10.8

All of our deserts are freshly prepared in-house by our award-winning patisserie chef, RJ.



ALCOHOL FREE

COCKTAILS

BERRY BERRY DRIVER • 7.95

This brightly coloured beverage contains raspberries, blueberry, strawberries, lime juice & cranberry juice, topped with a dash of grenadine.

FASHION FRESH • 7.40

This contains squeezed green apples, spiced syrup & freshly squeezed lime juice for the acidic taste.

MARIPOSSA ROSA • 7.95

(VIP) this fancy beverage contains fresh strawberries, blueberries, squeezed lime, spiced syrup, rose water, egg whites and crushed ice.

STRAWBERRY DAQUIRI • 7.95

Best seller beverage contains ice, fresh strawberries, freshly squeezed lime juice & brown rice syrup.

MENTHA VILLOSA • 7.40


Fresh Cuban mint leaves, zest, freshly squeezed lime, cardamon syrup, soda water and crushed ice to quench your thirst.

PIÑA COLADA • 7.95

(Ladies' favourite) the famous pineapple with fresh cream, coconut cream, cane syrup and crushed ice.

SHO CHOS MOCKTAIL MOJITO • 7.95

(VIP) with fresh lime and mint, mango puree and pomegranate.



TOO HOT TO HANDLE. TOO COLD TO HOLD.

HOT BEVERAGES

Experience the tantalizing allure of our piping-hot elixirs that will envelop you in a comforting embrace!

Cappuccino	2.9	Cortado	2.6
Espresso	2	Caffé Mocha	3
Double Espresso	2.5	Hot Chocolate	2.9
Americano	2.9	Add Whipped Cream	0.5
Latte	2.9	Add Syrup	0.5
Matcha Latte	3.5		
Chai Latte	3.5		

CUP / POT

Moroccan Tea	2.5	5.5
Peppermint Tea	2.5	5.5
English Tea	2.5	5.5
Cardamom Tea	2.5	5.5
Green Tea	2.5	5.5
Desi Tea	2.9	6
Karak Chai	-	6

MILKSHAKES

Ferrero & Nutella	5.5
Blueberry & Banana	5.5
Chocolate	5.5
Honey & Nut	5.5
Pistachio Paradise	6.5
Avocado	5.5

SOFT BEVERAGES

(S/L) Water Still	2/4	Cola	2.7
(S/L) Water Sparkling	2/4	Diet Cola	2.7
Redbull	2.5	Fresh Orange	3.5
Lemonade	2.7	Mango Lassi	3.9
Appletizer	2.7	Orange Fizz	2.7
Irn Bru	2.7	J2O	2.7

(Apple Raspberry, Apple Mango, Orange Passionfruit)

Argeela

Al FAKHAR

15

Al Fakher flavoured shisha tobacco is a renowned brand that offers a wide range of high-quality flavours.

Double Apple
Water melon
Pomegranate
Vanilla

Orange
Raspberry
Paan
Peach

Mint
Fresh Mist
Lemon
Grape

PREMIUM

20

Unleash your senses with premium tobacco flavors.

Blue Mist
Pink Mist
Frozen Apple
Frozen Raspberry
Frozen Lemon

Frozen Blueberry
Irn Bru
Pear Drops
Skittles
Love 66

Frozen Blackcurrant
Mango Freeze
Fizzy Cola
Lady Killer

INDULGE IN THE WORLD OF SOPHISTICATION... 25

Purple Rain
Magna Carta

Black Mamba

Passionova

COMMUNITY & CONNECTION

Follow us and share your memories at The Pink Tree on social media for the chance to receive special offers and event invites!



The Pink Tree

Tea House | Brunch | Tabagie

