

**Evening menu**

Where possible ingredients have been locally sourced and are home-made. All dishes are cooked to order so please be patient and are served as described below. See the blackboard for daily specials.

**FOOD ALLERGIES: Please alert us when ordering if you have any concerns**

**Starters & Light Bites**

**Freshly baked bread -** Bread baked daily in house with a yeast emulsion £3.95 **VE**

**Marinated mixed olives –** Olives marinated in garlic, herbs and citrus £3.95 **VE GF**

**Soup of the day –** Changes daily using the finest seasonal ingredients £5.50 **VE GFO**

**The School House grazing platter -** A combination of our own treacle cured ham and smoked beef brisket, fresh bread, house pickles, olives and cheeses

£6.95 per person (min 2 people) **GFO**

**Mojito Crab –** Crab claw meat served with a compressed watermelon, lime and

cucumber salad £6.95 **GF**

**Merguez scotch egg –** Eastern spiced lamb scotch egg with baba ganoush and pink pickles £6.50

**Wild mushroom flatbread –** Stone baked flatbread topped with wild mushroom and Shropshire blue cheese with watercress and a balsamic glaze £5.95 **V VEO**

**Smoked beef brisket flatbread -** Stone baked flatbread loaded with house smoked beef brisket with mozzarella, pickles and watercress £6.25

**Saladé**

**Crispy beef noodle –** Thinly sliced roast beef with Asian slaw, aromatic herbs, garden greens, peanut soy dressing and crispy rice noodles £ 12.95 **GF**

**Summer budda bowl –** Grilled corn succotash with garden greens, fresh herbs, pink pickles, baba ganoush, freshly baked bread and a peach dressing £11.95 **VE GFO**

**Add roast chicken to your bowl for** £3

**Lobster ceaser –** Lobster meat tossed with romaine lettuce, roasted garlic croutons and crushed black olives, topped with classic ceaser dressing and a parmesan crisp £19.95 **GFO**

**Grill**

**8oz Sirloin steak** £19.95 **| 10oz Rump steak** £16.95 **| 8oz Fillet** £26.95 **GF**

All steaks are cooked to your preference and are served with;

hand cut triple cooked chips, vine roasted tomatoes and portobello mushroom

**Add whole lobster tail** £19.95 **king prawns** £4.95 **Steak sauce** £2.95

**The Schoolhouse Burger -** Hand pressed beef patty with BBQ pulled pork, cheddar, crispy onions, pickles and burger sauce in a brioche bun with skin on fries £12.95 **GFO**

**Italian Chicken focaccia Burger -** Chicken breast coated in parmesan breadcrumbs with mozzarella, pesto and Parma ham in freshly baked focaccia with skin on fries £13.95 **GFO**

**Mains**

**8oz Pork Rib eye –** Charred locally sourced pork rib eye served with silky mash, garden greens and a blue cheese walnut butter £13.95 **GF**

**Roast Vegetable Stromboli -** Roasted bell pepper, wild mushrooms and spinach rolled in fresh dough with pesto, vegan mozzarella and marinara sauce served with a tomato and chic pea salsa £12.95 **VE**

**Blackened Cajun Pollock –** Pollock fillet coated in cajun spices served with a tomato lime salsa, sautéed new potatoes and fresh herbs £15.95 **GF**

**Roasted Chicken Breast -** Pan roasted Churchill farm chicken with wild garlic mash, pancetta crisps, blue cheese velouté and garden greens £13.95 **GF**

**Veal Schnitzel -** Veal escalope coated in a panko crumb and quick fried in beef dripping served with a lemon caper butter, green beans and triple cooked chips £14.95

**Smoked Beef Brisket -** Low and slow smoked beef brisket with grilled corn succotash, ceaser wedge salad, slaw and skin on fries £14.95 **GF**

**Sides -** Seasonal veg|House salad|Triple cooked chips|Fries|Onion rings £2.95

**Desserts**

**The Schoolhouse Brownie –** Dark chocolate brownie with a pistachio ice cream £6.95 **VEO**

**Loaded cheesecake -** Vanilla cheesecake loaded with lemon, berries and passion fruit £6.95 **V**

**Creme Brulee -** Classic crème brulee with roasted peaches and shortbread £6.50 **GFO**

**Berrys and cream -** Textures of summer berries and cream with meringue £5.95 **GFO V**

**Cheese and Biscuits -** Mature cheddar, Shropshire blue and smoked Brie served with crackers, house pickles, green tomato relish and grapes £6.95 per person **GFO V**

**GF - Gluten Free GFO – Gluten free option V – Vegetarian VE – Vegan VEO – Vegan option**