

**Sunday lunch 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**

**2 courses £15 or 3 courses £18**

**Starters**

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

**Treacle cured ham –** Ham cured in house with roasted peach and wedge salad **GF**

**Classic prawn cocktail –** Greenland prawns on a bed of little gem, tomato and cucumber topped with marie rose sauce **GF**

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

**Mains**

**Roasted topside of Derbyshire beef**

 **Roasted Nottinghamshire loin of pork**

**Roasted Yorkshire chicken (½ or full)**

**Nut and mushroom roast VE GF**

All roasts are served with Yorkshire pudding, roast potatoes, mashed potatoes, seasonal vegetables and pan gravy **GFO**

**Sides –** Cauliflower cheese|Pigs in blankets|Stuffing|Veg|Mash|Roasties £2.95

**Desserts**

**The Schoolhouse Brownie -** Hot Dark chocolate brownie with fresh cream **VEO**

**Loaded cheesecake -** Vanilla cheesecake loaded with summer berries **V**

**Classic Eaton mess -** Strawberries with crème chantilly and meringue **GF 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**