



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 £5.95 VE GFO
- The School House grazing platter* - A combination of chicken terrine, crispy pork cubes, fresh bread, house pickles, honey and parmesan figs and marinated olives
£7.25 per person (min 2 people) GFO
- Lobster linguine* - Lobster meat in a lobster bisque coating fresh linguine and topped with bonito flakes and caviar £9.95 GFO
- Quail scotch egg* - A quail egg encased in quail meat and coated in panko breadcrumbs. Served in a potato nest with a caper mayonnaise £7.95
- Wild mushroom garlic flatbread* - Stone baked flatbread topped with a garlic herb butter, wild mushrooms and parmesan £6.50 V VEO
- Crispy pulled duck flatbread* - Stone baked flatbread loaded with confit duck leg, brie and figs topped with balsamic reduction £6.95

Grill

- 8oz Sirloin steak £21.95 | 10oz Rump steak £18.95 | 8oz Fillet £28.95 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 £13.95 GFO
- Beef brisket pitta* - House smoked beef brisket, pickles and sauerkraut served in a freshly made pitta served with fries £13.95

Mains

- Beef cheek bourguignon** – Slow braised beef cheeks served with creamy mash, chantenay carrots and braised leeks £17.95 GF
- Roast squash stromboli** – Roasted winter squash rolled in fresh dough with pesto, vegan mozzarella and wild mushrooms served with a warm couscous salad £13.95 VE
- Pan fried sea bream** – Pan fried sea bream fillet served with crushed new potatoes, samphire, lobster cream, mussels and caviar £15.95 GF
- Luxury chicken Kiev** – Chicken breast stuffed with a tarragon and chervil butter served with crispy pancetta, creamed leek mash and chantenay carrots £14.95
- Veal Schnitzel** - Veal escalope coated in a panko crumbs and quick fried in beef dripping served with seasonal greens, triple cooked chips and a mushroom velouté £16.95
- Crispy belly pork** - Slow roasted crispy belly pork with black pudding croutons, seasonal greens, wholegrain mustard mash and a Calvados and fennel jus £15.95 GFO
- Duck 3 ways** – Gressingham duck roasted breast, seared leg and confit leg croquettes served with a dark cherry sauce and caramelised hazelnuts £18.95
- Smoked Beef Brisket** - Low and slow smoked beef brisket with grilled corn succotash, smothered wedge salad, house slaw and fries £15.95 GF
- Autumn burrito bowl** – Mexican wild rice, house slaw, grilled corn, cumin roasted squash, lime salsa, avocado, fresh herbs, chilli roasted seeds, chipotle mayo and a chocolate mole sauce £13.95 VE GF (Add crispy belly pork +£3)

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

Desserts

- The Schoolhouse sticky toffee pudding** – Classic date pudding with toffee sauce and clotted-cream ice cream £6.95 v
- Loaded cheesecake** - Vanilla baked cheesecake with orange and blackberry coulis, fresh berries and honeycomb £7.95 v
- Baked chocolate Alaska** - Classic baked Alaska filled with cherries and a chocolate ice cream £7.95 GFO VEO
- Lemon meringue tart** - Shortbread tart filled with tangy lemon curd and topped with toasted meringue £6.95 v
- Cheese and Biscuits** - Mature cheddar, Shropshire blue and smoked Brie served with crackers, house pickles, green tomato relish and grapes £7.95 per person GFO v

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