



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 £18 or 3 courses £21

Starters

- Soup of the day* – Changes daily using the finest seasonal ingredients *VE GFO*
- Chicken terrine* – Pulled chicken with winter squash and herbs served with house pickles and a caper mayonnaise *GF*
- Classic prawn cocktail* – Greenland prawns on a bed of little gem, tomato and cucumber topped with marie rose sauce *GFO*
- Wild mushroom flatbread* – Stone baked flatbread topped with a garlic herb butter, wild mushrooms and parmesan *V VEO*

Mains

- Roasted topside of Derbyshire beef*
- Roasted Nottinghamshire loin of pork*
- Roasted chicken breast*
- 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 £3

Desserts

- The Schoolhouse sticky toffee pudding* – Classic date pudding with toffee sauce and clotted-cream ice cream *V*
- Loaded cheesecake* – Vanilla baked cheesecake with orange and blackberry coulis, fresh berries and honeycomb *V*
- Autumn Eaton mess* – Autumn berries with chantilly crème and toasted meringue *GF V*