



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 house smoked brisket, pigs in blankets, home made bread, pickles, cheeses and dips (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

Festive turkey burger - Hand pressed turkey burger and sausage patty with crispy panchetta, lettuce, tomato and cranberry mayo in a brioche bun with skin on 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
- 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
- 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