



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 £6.25 VE GFO

The School House grazing platter - A combination of garlic butter chicken tenders, smoked brisket, bread and butter pickles, bacon ketchup and cheddar beer bread

£7.25 per person (min 2 people) GFO

Pork cheek scotch egg - A quails egg encased in slow braised pigs cheek and pork mince, coated in panko bread crumbs and served with piccalilli £7.95

Smoked Haddock Kedgeree - Curry spiced rice with smoked haddock flakes, soft boiled egg, petit pois and a compressed cucumber raita £7.50 GF

Wild mushroom garlic flatbread - Stone baked flatbread topped with wild mushrooms, garlic, herbs and molten gruyere £6.50 V VEO

Pulled brisket flatbread - Stone baked flatbread loaded with smokey beef brisket, bonemarrow butter and finished with shaved parmesan £6.95

Grill

8oz Sirloin steak £21.95 | 10oz Rump steak £19.95 | 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 £6.95 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

Beef brisket burger - Hand pressed beef patty topped with smokey beef brisket, spiced monterey jack cheese, pickles and a beef reduction sauce in a brioche bun with skin on fries

£14.95 GFO

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 filled with a tarragon and chervil butter served with crispy pancetta, creamed leeks, mash and chantenay carrots £14.95
- Moroccan lamb tagine** – Lamb shank, gently spiced and braised served with cous-cous, apricots, pomegranate and olives £17.95 GF
- 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
- Winter 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
- Dolce del leche crème brulee** – A classic brulee with a caramel twist £7.25 VEO GF
- Lemon meringue tart** - Shortbread tart filled with tangy lemon curd and topped with toasted meringue £6.95 v
- Cheese and Biscuits** - Mature cheddar, blue cheese and Brie served with crackers, house pickles, red onion chutney and grapes £7.95 per person GFO v

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

Non refundable deposits maybe required for special dates and for bookings of 6 or above.