



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 VEO GFO
- Ham hock terrine – Ham hock and apricot terrine with piccalilli and watercress 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 VEO

Mains

- Roasted topside of Derbyshire beef GF
 - Roasted Nottinghamshire loin of pork GF
 - Roasted chicken breast GF
 - Nut and mushroom roast VEO GF
- All roasts are served with Yorkshire pudding, roast potatoes, mashed potatoes, seasonal vegetables and pan gravy GFO VEO
- Sides – Cauliflower cheese GF V | Pigs in blankets | Stuffing VEO £3 each

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
- Caramel crème brulee – A classic brulee with a caramel twist GF VEO