



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 corn dogs, pork tacos, crab cake, vietnamese salad and pickles £7.50 per person (min 2 people)

Smoked Haddock scotch egg - A quails egg encased in smoked haddock and potato, coated in panko bread crumbs and served with a curried mayo £7.95

Chicken and waffles - Potato and chive waffle topped with maple glazed chicken, corn puree and bacon popcorn £7.95 GFO

Wild mushroom flatbread - Stone baked flatbread topped with wild mushrooms, creamy ricotta cheese and basil pesto £6.95 V VEO

Chorizo flatbread - Stone baked flatbread loaded with spicy chorizo, pink pickles and finished with a feta yoghurt £7.25

Grill

8oz Sirloin steak £22.95 | **10oz Rump steak** £19.95 | **8oz Fillet** £29.95 GF

All steaks are cooked to your preference and are served with;
hand cut triple cooked chips, vine roasted tomatoes and portobello mushroom

Add king prawns £6.95 **Steak sauce** £2.95 **Onion rings** £3.25

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 £14.95 GFO

Brisket burger - Hand pressed beef patty topped with beef brisket, monterey jack cheese, pickles and a beef reduction sauce in a brioche bun with skin on fries £14.95 GFO

Mains

- Cote de pork** – Pan fried cote de pork served with mash, seasonal veg and a Dijon cream sauce with cornichons £17.95 GF
- Creole tofu** – Tofu marinated in creole spices served with crushed new potatoes, spring greens and a lemon aioli VE GF £13.95
- Luxury chicken kiev** – Chicken breast filled with wild mushrooms and brie served with seasonal greens, new potatoes and a parsley cream £15.95
- Rump of lamb** – Sous-vide lamb rump with honey, thyme and sherry served with a crispy parmesan polenta cake and seasonal veg £19.95
- Creole salmon** – Salmon fillet coated in creole spices served with crushed new potatoes, spring greens and a lemon aioli £16.95 GF
- Crispy belly pork** – Slow roasted crispy belly pork served with white bean, chorizo fricassee and a salsa verde £15.95 GF
- Maple glazed ham** – Slow roasted ham topped with a poached duck egg and served with bubble and squeak and a bearnaise sauce £15.95 GFO
- Beef Brisket** – Low and slow smoked beef brisket with grilled corn succotash, smothered wedge salad, house slaw and fries £16.95 GF
- Vietnamese salad** – Crispy shredded veg and aromatic herbs, corn ribs, rice crackers, coriander pesto, pickles, crispy onion, peanut soil and rice £13.95 VE GF
(Add crispy belly pork £3)
- Crab linguine** – Linguine pasta with fresh crab meat in a white wine cream sauce topped with lemon, parmesan crumb, caviar, served with a garlic flatbread £16.95
- Sides** - Seasonal veg|House salad|Triple cooked chips|Fries|Onion rings £3.25

Desserts

- Millionaires tart** – Shortbread tart filled with caramel and dark chocolate, served with clotted cream ice cream £7.95 v
- Loaded cheesecake** – Vanilla baked cheesecake topped with berry coulis, fresh berries and meringue £7.95 v
- Peach mousse** – Creamy peach mousse with peach puree, chantilly cream and a ginger nut biscuit £6.95 VEO GFO
- Rhubarb and custard** – Rhubarb and custard ice cream lolly with marshmallow and candid rhubarb £7.25 v GFO
- 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 5 or above.