



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
Mediterranean Sausage flatbread – Stone baked flatbread loaded with sausage, pesto and roasted peppers GFO

Salmon and prawns - Cured salmon and coldwater prawns, baby leaf salad, capers and a lemon aioli GFO

Woodland bruschetta – Wild mushrooms cooked in garlic and fresh herbs served on freshly baked focaccia VEO GFO

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 chocolate brownie – Hot chocolate brownie with raspberry coulis and vanilla ice cream V

Eaton mess cheesecake - Vanilla baked cheesecake with berry coulis, fresh berries and meringue V

Peach mousse – Creamy peach mousse with peach puree, chantilly cream and a ginger nut biscuit VEO GFO