



## Evening Menu

### Starters & Light Bites

**Freshly Baked Bread** – Bread baked daily in house with a yeast emulsion, basil oil & butter V VEO  
£4.75

**Marinated Mixed Olives & Pickles** – Olives marinated in garlic, herbs, chilli & citrus & home pickled vegetables VE  
GF  
£4.75

**Homemade Spiced Nachos** – with salsa, humus & sour cream GFO V VEO  
£4.75

**Soup of the Day** – Changes daily using the finest seasonal ingredients VEO GFO  
£6.75

**Scallop & Tiger Prawns** – baked in puff pastry with a lemon mash, watercress salad & parsley liquor  
£8.95

**Baked Camembert** – with warm bread, nachos & pickles GFO V  
£7.95 = 1 person  
£12.95 = 2 person

**Triple Cheese Croquette** – with pulled pork, a spicy BBQ sauce & soured cream  
£8.25

**Lamb Kofta Scotch Egg** – with tzatziki & pomegranate  
£8.75

**Wild Mushroom & Thyme Flat bread** – with goats cheese & red onion marmalade  
£7.95

**Sharing grazing platter** – please, choose three from the list...

- Cubed pork belly in a Texan BBQ sauce GF
  - Pulled beef brisket taco with pink pickles & stilton GFO
  - Crumbed fishcake with tartare sauce & lemon
  - Focaccia with olives & heritage tomatoes GFO
    - Crispy Katsu chicken sliders
    - Wild mushroom & Stilton crostini v
    - Cheesy garlic flat bread GFO
- £18 per couple

## Mains

80g Sirloin Steak £23.95 or 100g Rump Steak £19.95

Steaks are cooked to your preference and are served with; hand cut triple cooked chips, roasted vine tomatoes & portobello mushroom GF

Add king prawns £7.25 Steak Sauce (pepper/stilton/mushroom) £3.95 Onion Rings £4.50

Braised Beef Cheek Bourguignon – with silky mash, Chantenay carrots & green beans GF  
£20.95

The Schoolhouse Burger – Hand pressed beef patty with BBQ pulled pork, cheddar, crispy onions, pickles & burger sauce in a brioche bun with triple cooked chips GFO  
£16.95

Brisket Burger – Hand pressed beef patty with pulled beef brisket, stilton & red onion marmalade, pickles. In a brioche bun with triple cooked chips GFO  
£17.95

Crab Linguine – Linguine pasta with fresh crab meat in a white wine cream sauce topped with caviar and a lemon & Parmesan crumb  
£19.25

Crispy Salmon Supreme – with pickled ginger, sweet & sour cabbage, pak choi & crispy noodles GFO  
£19.95

Crispy Pork Belly – with cauliflower puree, black pudding bon bon, baby pear, creamed potatoes & a rich Calvados jus GF  
£19.25

Braised Beef Brisket – with succotash, Asian slaw, wedge salad & triple cooked chips GF  
£19.25

Panko Coated Cajun Chicken Breast – with stilton mash, seasonal greens & a scallion crème fraiche GFO  
£18.25

Braised Spanish Style Shoulder of Lamb – with a Chorizo & sweet potato mash GF  
£21.75

Wild Mushroom & Cauliflower Linguine – with walnuts & stilton cream served with pea shoots V/VEO  
£16.25  
Add – Chicken - £4.25

Mediterranean vegetable Stromboli – a folded pizza filled with a ratatouille, heritage tomatoes & Mozzarella. Served with coleslaw & triple cooked chips –V VEO  
£16.25

Sides – Seasonal veg/House salad/Triple cooked chips/Fries/Onion rings  
All - £4.50

## Desserts

*Sticky toffee pudding* – warm date pudding topped with toffee sauce and custard V

*Caramel Crème brulee* – with shortbread GFO/V

*Lemon & Blueberry Sundae* – served with ice cream & whipped cream. V

*Chocolate Orange Cheesecake* – Baked cheesecake served with orange curd & chocolate pieces V

*Apple Tarte Tatin* – served with either crème fraiche or vanilla ice cream

All - £8.25

*Cheese Board* – Served with homemade chutneys & pickles. And assorted crackers

£10.25

GF – Gluten Free / GFO – Gluten Free option / V – Vegetarian / VEO – Vegan Option

Where possible ingredients have been locally sourced and are homemade.

All dishes are cooked to order so please be patient. Thank you.

See Blackboard for daily specials.

**FOOD ALLERGIES: Please, alert us when ordering if you have any concerns.**