



## Spring Evening Menu

### Light Bites

(All £4.95)

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

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

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

*Freshly Made Soup* – served with Focaccia bread & butter. Please, ask for today's choice VEO GFO

### Starters

(All - £8.25)

*Crab Thermador* – fresh crab in a cheese, mustard & Calvados sauce served with Garlic Bread GFO

*Oven Baked Camembert* – with warm bread, nachos & pickles GFO V

*Salmon & Smoked Haddock Fishcake* – with samphire, a Norwegian potato salad & tartare sauce GFO

*Asian Spiced Scotch Egg* – with a shredded duck, Asian slaw & a sweet chill dressing

*Triple Cheese Stuffed Garlic Flatbread Flat bread* – with & a garlic mayo GFO V VEO

*Pulled Ham Terrine* – with an apple chutney, toasted focaccia & caper berries GFO

*Salad of Beetroot & Stilton* – with walnuts, pomegranate & a honey & thyme glaze GF V

*Sharing Platter* – a choice of three of the above (serves two)

£22.50 per couple

# Mains

80z Sirloin Steak £24.45 or 100z Rump Steak £20.45

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 £4.75

**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  
£17.25

**Brisket Burger** – Hand pressed beef patty with pulled beef brisket, stilton & red onion marmalade, pickles. In a brioche bun with triple cooked chips GFO  
£18.25

**Wild Mushroom & Carrot Linguine** – topped with toasted walnuts & Parmesan.  
Served with garlic focaccia V  
£16.75

**Pan Fried Sea Bass Filet** – with a leek, pancetta & broad bean fricassee & a charred lemon oil GF  
£19.95

**Crispy Pork Belly** – with fennel puree, candied toffee apple & a star anis & cider jus GF  
£19.75

**Sous Vide Duck Breast** – with carrot puree, tender stem broccoli, dauphinoise Potatoes & a rich orange jus GF  
£20.25

**Braised Beef Brisket** – with succotash, Asian slaw, wedge salad & triple cooked chips GF  
£19.75 GF

**Chicken Breast wrapped in Streaky Bacon** – filled with a black pudding mousse. Served with a o pink peppercorn sauce & sauté potato GF  
£18.75

**Charred 60z Venison Filet** – with a beetroot fondant, buttered greens, heritage carrots & a bitter chocolate sauce GF  
£22.95

**Crab Carbonarra Linguine** – with garlic focaccia.  
£19.75

**Mediterranean vegetable Stromboli** – a folded pizza filled with a ratatouille, baby spinach & Mozzarella. Served with creamy coleslaw & triple cooked chips –V VEO  
£16.75

**Sides** – Seasonal veg/House salad/Triple cooked chips/Fries/Onion rings  
All - £4.75

## Desserts

Sticky toffee pudding – warm date pudding topped with toffee sauce and custard & a biscuit crumb V

Vanilla Crème brulee – with shortbread GFO/V

Apple Pie Sundae – puff pastry crumb & cinnamon spiced apple compote served with ice cream & whipped cream.  
V/GFO

Dark Chocolate & Caramel Cheesecake – Baked cheesecake served with chocolate soil, honeycomb & chocolate shard V

Rhubarb & Custard Millie Fuille – served with rhubarb puree & candied rhubarb V

All - £7.95

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

£9.95

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.

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