



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

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

Triple Cheese Stuffed Garlic Flatbread – 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

Lemon Chicken Breast – served with a honey & thyme sauce, green vegetables & sauté potato GF
£18.75

Charred 6oz Venison Filet – with a beetroot fondant, buttered greens, heritage carrots & a bitter chocolate sauce GF
£28.95

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

Eton Mess Cheesecake – Baked cheesecake served with strawberry & raspberry coulis, meringue & chunky compote 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.