



## Summer Evening Menu

### Light Bites

(All £5.25)

*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 - £8.75)

*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

*Warm Scotch Egg* – with a creamy slaw & a red onion marmalade

*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 VEO

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

£24.50 per couple

# Mains

80z Sirloin Steak £25.75 or 10oz Rump Steak £21.75

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

Add king prawns £7.75 Steak Sauce (pepper/stilton/mushroom) £4.25

**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

£18.50

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

£19.25

**Wild Mushroom & Carrot Linguine** – topped with toasted walnuts & Parmesan.

Served with garlic focaccia V

£17.25

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

£20.50

**Beer Braised Beef Short Rib** – with stilton mash, green beans, chantey carrots & a rich jus GF

£20.75

**Schoolhouse Cajun fried Chicken** – with house beans, creamy slaw, grilled corn on the cob & chunky potato wedges

VO

£18.95

**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

£18.95

**Crab & Garlic Prawn Ceaser Salad** – with crunchy croutons GFO £18.25

**Charred 6oz Venison Filet** – with a beetroot fondant, buttered greens, chantey 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 - £5.25

## Desserts

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

*Raspberry Ripple Crème brulee* – with strawberry sorbet GFO/V

*Lemon Meringue Tart Sundae* – served with ice cream & whipped cream. V/GFO

*Eton Tidy* – served with mixed berries, meringue & fruit coulis GF/ V

*Biscoff Cheesecake* – baked cheesecake served with Biscoff crumb, biscuit & sauce V

All - £8.25

*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.**