



Winter Evening Menu

Light Bites

(All £5.50)

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

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 VO

Starters

(All - £8.75)

'Thai' Crab Cake – served warm on an 'Asian slaw' with a sweet chilli sauce GFO

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

Tiger Prawn & Smoked Salmon Salad – with avocado, lemon segments & a spiced tomato sauce GFO

Classic Pub Style Scotch 'Quails' Egg – with a sweet piccalilli & giant pork scratchings

Wild Mushroom & Mature Cheddar Cheese Flatbread – Brushed with garlic butter & served with a tangy BBQ
sauce GFO V VEO

Game Terrine – with a spiced apple chutney, toasted focaccia & mixed pickles GFO

Sharing Platter – a choice of three of the above

£24.00 per couple

'Spanish Tapas' Board – 'Patatas Bravas', wild mushroom & 'Manchego' toast, Garlic Tiger Prawns & 'Padron'
pepper & 'Chorizo' skewers GFO VO - £9.75

Mains

6oz Filet Steak £28.75 or 10oz Rump Steak £22.25

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

Add king prawns £7.95 Steak Sauce (pepper/stilton/mushroom) £4.50

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
£18.75

Brisket Burger – Hand pressed beef patty with pulled beef brisket, stilton & red onion marmalade, pickles. In a brioche bun with triple cooked chips GFO
£19.50

Crispy Pork Belly– with ‘Pac Choi’, ‘Chantey’ carrots, silky mash & an orange & ‘Star Anise’ jus GF
£21.25

Pan Fried Cod Loin – pea puree, crispy bacon, samphire, crushed new potatoes, charred lemon & a thyme ‘beurre Blanc’ GFO
£20.95

Beer Braised Beef Short Rib – with stilton mash, green beans, chantey carrots & a rich jus GF
£21.50

Chicken Breast – with wild mushrooms & broad beans, spinach mash & a ‘Calvados’ cream GF
£19.95

Braised Beef Brisket – with succotash, creamy slaw & triple cooked chips GF
£20.25 GF

Duck Breast – served with carrot puree, roasted baby fennel, hazelnuts, ‘Dauphinoise’ Potatoes & a Cointreau jus GF
£20.25

‘Creole’ Salmon Filet – with ‘chorizo’ new potatoes, Pac choi & a chilli & lime butter GF £19.75

Charred 6oz Beef Filet Medallions – with ‘Dauphinoise’ potatoes, seasonal vegetables & a ‘Bordelaise’ sauce GF
£29.95

‘Lions Maine’ Mushroom Steak – with green beans, French mustard & brandy Cream & triple cooked chips
£19.75 GF V VEO

Mediterranean vegetable Stromboli – a folded pizza filled with roasted Italian vegetables, baby spinach & Mozzarella. Served with creamy coleslaw & triple cooked chips –V VEO
£17.75

Sides – Seasonal veg/House salad/Triple cooked chips/Fries/Onion rings - All - £5.50

Desserts

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

'Tiramisu Pannacotta' – with vanilla 'panna', coffee dust, whipped 'Tia Maria Mascarpone', vanilla shortbread & chocolate shard GFO

Chocolate Orange Profiteroles – served with an orange cream, candied orange, chocolate shard & a warm chocolate orange sauce V

Warm Apple Crumble Jam Jar Cake – spiced brown sugar & cinnamon sponge, apple compote & warm custard layers. With a crunchy 'Streusel' GFO V

Baked Winterberry Cheesecake – with fruit 'coulis', compote, fresh berries & meringue V

All - £8.75

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

£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.