

Schoolhouse

THE MENU

Starters

SMOKED SALMON SALAD BY BAILEY & KISH (A-GF)

White beetroot, radish, watercress, bread crostini, orange segments, horse-radish cream

Allergens: F, GW, MK

CREAMY MORREL MUSHROOMS, POACHED EGG & ASPARAGUS

With sourdough bread soldiers

Allergens: GW, MK

JERUSALEM ARTICHOKE SOUP (V) (A-GF)

Roasted chestnut, truffle oil & home-made brown bread

Allergens: GW, MK

SALT BAKED CELERIAC AND APPLE CARPACCIO (VEGAN) (GF)

Thinly sliced roasted celeriac, pine nuts, watercress, rocket leaves, peas shoots, capers and mustard dressing

Allergens: MD, N

Mains

ROASTED MONKFISH

Creamy mussels, fried cauliflower, leek, charred lemon, hot oyster

Allergens: F, GW, M, MK

CORN-FED CHICKEN BALLOTINE

Wild mushrooms, foie gras & pistachio stuffing, kale colcannon, baby carrot, jus

Allergens: MK

CHALLANS DUCK BREAST (GF)

Braised chicory, potato terrine, spinach, cranberry jus

Allergens: MK

DRY-AGED RIBEYE STEAK (A-GF)

Red wine jus, glazed baby carrots, charred broccoli tender-stems, fondant potato

Allergens: MK

CHAR-GRILLED EGGPLANT ROLLATINI (VEGAN) (GF)

Thinly chopped roasted Mediterranean vegetables mixed with herbs and rice rolled up into grilled eggplant slices and baked with basil tomato sauce. Topped with grilled flaked almonds

Allergens: N

Desserts

ESPRESSO CHEESE CAKE

Crunchy praliné, chocolate, roasted crushed hazelnut

Allergens: E, MK, N, GW

RHUBARB & GINGER CRÈME BRÛLÉE (GF)

Allergens: E, MK

SELECTION OF ICE CREAMS & SORBET (A-GF)

Vanilla, Salted Caramel, Seasonal Sorbet

Allergens: MK, E, SP

All 14 allergens are openly used throughout our kitchen.

Trace amounts may be present at all stages of cooking.

(V) Suitable for Vegetarian (A-GF) Suitable for Coeliac with Gluten-free Bread

(GF) Gluten-free (G) Gluten (GW) Wheat Gluten (GB) Barley Gluten (C) Crustaceans

(E) Eggs (F) Fish (M) Molluscs (S) Soybeans (P) Peanuts (N) Nuts (MK) Milk (CY) Celery

(MD) Mustard (L) Lupin (SS) Sesame Seeds (SP) Sulphites

