

# Schoolhouse

## THE MENU

### Starters

#### RED PEPPER SOUP (A-GF)

Basil oil, crème fraîche & homemade brown bread

*Allergens: GW, MK, CY*

#### GREEN ASPARAGUS & SMOKED SALMON

Parmesan cheese & olive oil, balsamic vinegar, dill & tomato dressing

*Allergens: F, MK, SP, E*

#### FRESH FIG & GOAT CHEESE SALAD (GF)

Red chicory, rocket leaves, watercress, roasted walnuts & honey lemon dressing

*Allergens: MK, N, MD*

### Mains

#### ROASTED HAKE & CHORIZO (GF)

With sweet peppers, mussels, mushrooms, cannellini beans, asparagus & creamy stock

*Allergens: MK, F, M, SP*

#### SPINACH & RICOTTA RAVIOLI GRATIN (V)

With sage, cream and parmesan cheese & glazed under the salamander

*Allergens: GW, MK, SP*

#### MEDITERRANEAN CORN-FED CHICKEN SUPREME (GF)

Served with cherry tomatoes, celery, garlic, mushrooms, olives, feta cheese, basil, & chicken jus

*Allergens: MK, CY, SP*

#### DRY-AGED RIBEYE STEAK FRITES (A-GF)

Pepper sauce, green beans, sauté onions & house fries

*Allergens: MK, SP, S, CY, GW*

### Desserts

#### THE SCHOOLHOUSE TIRAMISU

Served in a glass with dark chocolate shavings

*Allergens: E, MK, SP, GW*

#### WHITE CHOCOLATE PANNA COTTA (GF)

Served with raspberry coulis, & mixed berries

*Allergens: MK, E, GW*

#### 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

