

Schoolhouse

HOTEL & GASTROBAR

Starters

Gin & Citrus Marinated Salmon Gravlax (GF)

Dill, fennel, shredded apple & watercress

Allergens: F, SP

Jerusalem Artichoke Soup (AGF)

Roasted chestnut, tuffle oil & home-made brown bread

Allergens: G, MK, SP

Beetroot & Blue Cheese Salad (C)

With crushed walnuts, spicy pear, rocket leaves & balsamic dressing

Allergens: N, MK, SP

Mains

Escalope of Salmon

Leek fondue, black rice, caper & mussel mariniere

Allergens: F, M, SP, MK

Guinea Fowl Supreme

Sherry wine, mushrooms, chestnut, spinach, baby carrots & potato gnochhi

Allergens: MK, SP, G

Baked Pumpkin & Mushroom Cannelloni

Parmesan cheese, tomato sauce & nutmeg

Allergens: MK, E, G

Dry-Aged Ribeye Steak Frites (AGF)

Pepper sauce, green beans, sauté onions & house fries

Allergens: MK, SP, S, CY, GW

Dessert

The Extra Light Dark Chocolate Mousse (AGF) (V)

With coconut flakes, chocolate shavings & biscuits

Allergens: E, MK, SP

Passion Fruit Crème Brûlée (C)

Allergens: E, MK, N

Sherry & Rhubarb Trifle

Served in a glass & grilled almond flakes

Allergens: E, MK, G, N

"All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking."

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

