

Schoolhouse

The Menu

Starters

BEETROOT MARINATED SALMON (GF)

With crushed coriander seeds, orange zests.

Warm potatoes, red onions, capers, watercress, French dressing, dill.

Allergens: F, MD, SP

CREAMY MOREL MUSHROOMS, SPINACH, POACHED EGG & ASPARAGUS (A-GF) (V)

With sourdough bread soldiers.

Allergens: GW, MK, E

JERUSALEM ARTICHOKE SOUP (V) (A-GF)

Roasted Chestnut, Truffle Oil & Homemade Brown

Bread.

Allergens: GW, MK, SP

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

Thinly sliced roasted celeriac, walnuts, watercress, rocket leaves, pea shoots, capers and mustard dressing.

Allergens: MD, CY, SP, N

Mains

ROASTED MONKFISH

Creamy mussels, cauliflower, leek, charred lemon & wild prawns.

Allergens: F, C, GW, MK, M

CORNFED CHICKEN SUPREME

With pork, sage and onion stuffing ball, black kale, mash potato

baby carrots, broccoli tenders & jus

Allergens: GW, MK, E

DRY-AGED RIBEYE STEAK (GF)

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

Allergens: MK, SP

SPINACH & RICOTTA RAVIOLI GRATIN (V)

Sage and Parmesan Cheese.

Allergens: MK, GW, E

Desserts

ESPRESSO CHEESECAKE

Crunchy Praliné, Mocha, Roasted Crushed Hazelnut.

Allergens: E, MK, N, GW

GINGER & WASABI CRÈME BRÛLÉE (GF)

Allergens: E, MK, MD

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.



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WINE LIST

WHITE



CLAUDE MICHEL PICHON SAUVIGNON BLANC (Loire Valley, France) Aromas of tropical fruits such as passion fruit, jasmine & orange blossom with citrus hints.	9.75 / 39.00
IL CAGGIO PINOT GRIGIO (Veneto, Italy) This refreshing dry white is lemon in colour. Its flavours of fresh green apple and citrus are balanced by aromas of stone fruit.	10.00 / 40.00
MAISON LE BOSQUET CHARDONNAY (Languedoc, France) An intense mouthful of a lively fruit cocktail, quite full & pure flavours matched by crisp acidity to finish.	10.00 / 40.00
SAUVY B NO.1 (Marlborough, New Zealand) Deliciously refreshing. Pale, elegant and crisp, this Marlborough New Zealand Sauvignon Blanc combines some of nature's best gooseberry and passion fruit notes.	11.75 / 47.00
BODEGA EIDOSELA CHARQUIÑO ALBARIÑO (Rias Baixas, Spain) Crisp white apple, pear and peach notes that mingle together with white floral aromas. Highly aromatic on the palate and nicely balanced with a delicate mineral aftertaste with an elegant finish.	11.75 / 47.00
BODEGAS VERDEAL VERDEJO (Spain) Delicate and fresh, with excellent structure and balance. Bright citrus aromas of lime and grapefruit lead the palate, finishing clean and refreshing with a subtle hint of almond and a pleasantly bitter edge.	12.00 / 48.00
SCRIMAGLIO GAVI DI GAVI (Piedmont, Italy) Expect a beautifully textured, medium bodied wine with soft crunchy orchard fruits flavours of green apple, pear and a touch of peach and grapefruit on the long finish.	13.00 / 52.00

ROSÉ

DOMAINE MONTROSE SOLI LUMEN ROSÉ (France) Crystal clear with pale pink hue and a beautiful intensity. The nose has hints of red berries, citrus and minerality with a dry finish. Ideal with fish, tomato-based dishes or enjoyed in the sun.	10.00 / 40.00
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RED



VISTAMAR RESERVA CABERNET SAUVIGNON (Maule Valley, Chile) Very fruity and persistent on the palate, it provides notes of dark chocolate and coffee.	9.75 / 39.00
MAISON LE BOSQUET MERLOT (Languedoc, France) Medium bodied, red and blackberry fruit flavours with spice and herbs, backbone of softened tannins.	10.00 / 40.00
VINA LASTRA (Spain) Attractive and bright purple cherry colour. Intense fruity aroma with balsamic and milk chocolate notes. On the palate, sweet tannins and a balanced acidity.	10.50 / 42.00
CALDORA MONTEPULCIANO D'ABRUZZO DOC (Abruzzo, Italy) Ruby red with violet highlights, it has cherry, sour cherry & blackberry aromas supported with a balsamic finish.	10.50 / 42.00
DOMAINE LE BÒSC PINOT NOIR (Languedoc-Roussillon, France) Attractive ruby red with violet highlights; full-bodied with dark fruit aromas. Notes of blackberry and spice lead to a smooth, rounded finish.	11.50 / 46.00
BODEGAS PECINA RIOJA (Rioja, Spain) Bright garnet red, with good depth of colour and clarity. Fruity aromas of plums, blackberries & black fruits.	11.50 / 46.00
PASCUAL TOSO SELECT VINE MALBEC (Mendoza, Argentina) Elegant and deeply fruity with a long finish, striking the right balance between the natural expression of the grapes and ageing in oak barrels.	12.50 / 50.00
CHATEAU TEYSSIER ST. EMILION (Bordeaux, France) Extremely well balanced wine full of personality. Complex, elegant, woody, notes of blackberry, red currants, spices & mint.	15.00 / 60.00

CHAMPAGNE & SPARKLING

SPAGNOL FRIZZANTE PROSECCO DOC (Veneto, Italy) Small & lively bubbles burst onto the tongue. A smooth mousse and subtle wild apples and pear fruits exude from the palate with a refreshing lift on the finish.	11.00 / 44.00
CHAMPAGNE DRAPPIER CARTE D'OR (Champagne, France)	80.00
VEUVE CLICQUOT (Champagne, Reims, France) An elegant crisp style coupled with hints of brioche, peach and warming vanilla notes, balanced by a refreshing citrus note.	100.00

Enjoy the pleasure of dining at our Schoolhouse Gastrobar, where a 10% discretionary service charge applies to tables of 8 or more. A thoughtful tip would be greatly appreciated, with 100% going to the team! We do not split bills.