

**LUNCHEON MENU**  
**TUESDAY TO FRIDAY**  
2 COURSES £12.50 – 3 COURSES £16.00

**STARTERS**

- Trio of Fanned Melon with fruit coulis.  
Grilled Goats Cheese on toasted brioche with a caramelised onion chutney.  
Thai Crab Fishcake with a chilli salsa.  
Chefs Homemade Soup of the Day  
Grilled Black Pudding with soft poached egg and hollandaise sauce.  
Sautéed Mushrooms served in a herb and chilli butter.  
Chicken and Duck Liver Pâté with toasted brioche and plum chutney.  
Deep Fried Squid Rings served with tartare sauce.  
Smoked Mackerel Salad with a horseradish crème fraiche.

**MAINS**

- Grilled Gammon Steak with a fried egg.  
Pan Fried Pork Fillets with a creamy tarragon sauce.  
Grilled Barnsley Lamb Chop with a mint and redcurrant sauce.  
Roast Breast of Chicken filled with goat's cheese, sun dried tomato and spinach with basil oil dressing.  
Roasted Local Faggots with mashed potato and onion gravy.  
Confit of Duck Leg with a plum and port wine sauce.  
Grilled Fillet of Seabass with sizzling chilli and ginger garnished with spring onions.  
Roast Breast of Pheasant with button onions, mushrooms and bacon in a rich red wine sauce.  
Grilled Hake with chorizo, cherry tomato and scallions.

Vegetables and potato of the day included.

**DESSERTS**

- Homemade Cheesecake of the day.  
Limoncello Pudding with a soft centre of limoncello lemon curd.  
Vanilla Pannacotta with a fruit coulis.  
Warm Chocolate Brownie with vanilla ice cream.  
Chocolate Roulade with a black cherry and kirsch cream filling.  
Bellissimo Ice Cream with homemade cookies.  
Chefs Dessert of the day.

Fresh ground coffee with chocolate mints. £2.50

Gratuities are discretionary unless the party is 6 or more when a 10% staff gratuity will be added to your final account. Thank you.  
Please be aware that some of our game may contain shot.



**THE SCHOOL HOUSE**  
DINING | WEDDING | EVENTS

*Menu*

# A la Carte Menu

## SHARING SLATES

- Sizzling Crispy Duck** £12.95  
On a hot skillet with hoi sin sauce, shredded spring onions, pickled carrot, cucumber and pancakes.
- Box Baked Camembert** £9.50  
With rustic bread and red berry compote.
- Seafood Slate** £13.25  
With Herring Rollmop's, smoked salmon, crayfish tails. Smoked mackerel with horseradish mayonnaise and caper berries.

## STARTERS

- Breaded Brie** £5.95  
With a walnut salad and cranberry sauce.
- Duck and Port Pate** £6.25  
With orange and redcurrant coulis with toasted brioche.
- Scottish Scallops** £9.50  
Grilled, wrapped in pancetta with lemon wedge.
- Mushrooms** £6.75  
Assorted mushrooms in a creamy sauce on a toasted brioche.
- Soup** £5.25  
Chefs homemade soup of the Day with rustic bread.
- Avocado and Crayfish Salad** £7.75  
Served with Marie-rose sauce.
- Squid** £7.25  
Breadcrumbs and deep fried with spring onion and chilli with garlic aioli dip.

## LEAVES

- |  |   |                          |
|--|---|--------------------------|
| <b>Greek Salad v</b> no anchovies<br>Feta cheese, cucumber, olives, tomatoes, anchovies with a basil oil dressing.       | Starter<br>Main                             | £6.50<br>£10.25          |
| <b>Caesar Salad v</b> no anchovies<br>Classic Caesar salad with crisp romaine lettuce, croutons, parmesan and anchovies. | Starter<br>Main<br>with Chicken or Crayfish | £6.75<br>£9.50<br>+£3.00 |
| <b>Tomato Salad v</b><br>Buffalo mozzarella, vine ripened tomato, red onion and balsamic dressing.                       | Starter<br>Main                             | £6.50<br>£10.25          |

## SIDE DISHES

- Chefs Homemade Chips
- Creamed Mashed Potato
- Creamed Spinach Mashed Potato
- Mixed Salad
- Beer Battered Onion Rings

each **£3.25**

## FROM THE KOPA CHARGRILL

Our Finest Quality English Beef is Aged for 21 Days.  
All steaks come garnished with roast vine tomatoes, flat field mushroom and homemade chips

T-Bone Steak 16oz	£26.50	Fillet Steak 8oz	£23.00
Sirloin Steak 10oz	£20.50	Ribeye Steak 10oz	£22.50
Selection of Sauces Peppercorn, Blue Cheese, Béarnaise or Wild Mushroom each £2.25			

## MAIN DISHES

- Liver** Pan fried calves liver with pancetta, onion gravy on creamy mashed potato. £15.95
- Chicken** Roast breast chicken with a creamy parsnip mash with a stilton, mushroom and chestnut sauce. £15.75
- Venison** Packington estate venison with a port and blueberry sauce. £18.25
- Belly Pork** With black pudding mash, apple sauce and a redcurrant jus. £15.50
- Wild Duck Breasts** With a mixed berry sauce. £16.50
- Lamb Rump** With chorizo, peas, button onions and rosemary mashed potato. £16.50
- Pheasant Breasts** Roasted with, button onions, mushrooms and pancetta in a rich red wine sauce. £16.75

## FISH DISHES

- Seabass** Grilled fillet of seabass with ginger and spring onions in a Teriyaki sauce. £16.50
- Salmon** Poached with hollandaise sauce and fresh asparagus. £15.25
- Halibut** Grilled with crayfish tails and capers. £17.50
- Plaice** Grilled with roasted vine tomatoes and a pesto dressing. £15.25
- Tiger Prawn and Chorizo Linguine** Small £8.75 Large £12.50  
Linguine pasta with tiger prawns, chorizo, tomato and chilli.

## VEGETARIAN

- Risotto** Pea, broad bean and asparagus risotto. £12.50
- Mushroom** Portobello mushroom with Provençale sauce topped with parmesan cheese. £12.50
- Filo Basket** Filo pastry basket with sautéed vegetables topped with goat's cheese. £12.50

Vegetables and potato of the day included in all main meals.

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