

SATURDAY LUNCH AND DINNER £23.50

STARTERS

- Trio of Fanned Melon with fruit coulis.
Grilled Goats Cheese on toasted brioche with a caramelised onion chutney.
Smoked Mackerel Salad with a horseradish crème fraiche.
Homemade Soup of the day with croutons.
Thai Crab Fishcake with a chilli salsa.
Chicken and Duck Liver Pâté with toasted brioche and a plum chutney.
Fresh Crayfish Salad with a marie rose sauce.

MAINS

- Pan Fried Pork Fillets with a creamy tarragon sauce.
Chefs Homemade Steak and field mushroom pie with puff pastry lid.
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.
Roast Breast of Chicken filled with goat's cheese, sun dried tomato and spinach with basil oil dressing.
Confit of Duck Leg with a plum and port wine sauce.

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

STARTERS

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

LEAVES

Greek Salad v no anchovies Feta cheese, cucumber, olives, tomatoes, anchovies with a basil oil dressing.	Starter £6.50 Main £10.25
Caesar Salad v no anchovies Classic Caesar salad with crisp romaine lettuce, croutons, parmesan and anchovies.	Starter £6.75 Main £9.50 with Chicken or Crayfish +£3.00
Tomato Salad v Buffalo mozzarella, vine ripened tomato, red onion and balsamic dressing.	Starter £6.50 Main £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 Linguine pasta with tiger prawns, chorizo, tomato and chilli.	Small £8.75 Large £12.50

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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