

Luncheon Menu

£15.00

Monday to Friday

Chilled fanned melon with winter berry compote.
Deep fried breadcrumbed goats cheese, served on salad leaves with Balsamic dressing.
Chef's homemade soup with croutons.
Grilled field mushrooms topped with tomato provençale and parmesan cheese.
Slices of avocado and apple served on a bed of salad and topped with a blue cheese dressing.
Tomato and red onion salad with a basil oil dressing.
Grilled black pudding with a soft poached egg and hollandaise sauce.
Marinated roll mop herring with onions and salad.
Chicken and duck liver pate with Cumberland sauce and toast.

Goujons of salmon with tartare sauce.
Grilled gammon with fried egg and Madeira wine sauce.
Pan fried calves liver with peppercorn sauce.
Roast breast of chicken filled with chorizo sausage with a red wine sauce.
Pan fried pork with topped with stilton cheese and Madeira wine sauce.
Local faggots with onion gravy and mashed potato.
Grilled fillet of seabass with spring onions, ginger and Teriyaki sauce.
Roast breast of pheasant wrapped in smoked bacon with button onions and mushrooms in a rich game sauce.
Leek and Gruyere cheese tart with chilli salsa.
Grilled Barnsley lamb chop with a mint and redcurrant sauce.
Chargrilled rump steak served with a field mushroom sauce. Sup. £2.75

Selection of fresh market vegetables and potatoes


Chef's homemade chips £2.75

Chef's mash with spinach and nutmeg £2.75

Selection of sweets

Platter of cheese and biscuits £2.50

Fresh ground coffee £2.25



old
school
house
restaurant
& pavilion

Jan/
Feb

30% off your total
food bill in the
Restaurant during
January and February

For up to eight diners.
Excluding Saturdays
and Sundays.

All Monday to Friday menus
included in promotion.

Gratuities are discretionary unless the party is six or more when a 10% gratuity will be added to your final account.

Please be aware that game may contain shot.