

T.C.Y

The Courtyard Bar & Restaurant.

13/02/2022

Sunday Lunch Starters

Soup –	Soup of the day served with a crispy bread roll.	(VGA).
Camembert -	To share. Topped with walnuts, fig jam, honey and garlic served with red onion chutney and baked bread rolls.	
Scallops -	+ £8 Caramelised scallops with apple puree, black pudding, pancetta and lemon oil. freshly baked bread rolls or served as a main size portion with rustic fries.	
Salmon -	Hot Smoked salmon with cucumber, pickled beetroot and lemon oil served with soft boiled quail eggs.	
Prawn Cocktail-	Traditional prawn cocktail served with iceberg lettuce tomato, crispy red onion, prawns, mary rose sauce and bread.	
Pate -	Farmhouse pate with red onion chutney and toasted ciabatta.	
Mussels -	Served in a creamy white wine and leek sauce with bread. or served as a main size portion with rustic fries.	
Scotch Egg -	Pork and sage with a hint of black pudding, runny yolk, crispy pancetta salad and cauliflower piccalilli.	
Goats cheese -	Grilled and served with beetroot, salad and a balsamic glaze.	
Mac 'n' Cheese balls -	Served with chilli salsa and garlic oil.	

Main Courses

TCY Roast -	Choose from: Belly of Pork--- Lamb shoulder — Chicken wrapped in bacon ---- Topside of Beef— Butternut, cashew, pumpkin seed and pine nut loaf. All served with roast potatoes, carrots, cabbage, 4 cheese cauliflower and a Yorkshire pudding.	
Haddock -	Smoked Haddock on crushed new potatoes, green beans with a white wine and leek sauce.	
Seafood linguine -	Mussels, prawns, squid, cockles in a creamy white wine and leek sauce and garlic bread.	
Portobello burger -	Baked portobello mushrooms topped with caramelised onions and smoked cheddar cheese in a gourmet bun with iceberg lettuce, red onion, gherkin and a side of rustic fries.	
Risotto -	Wild mushroom and tarragon risotto served with a magic egg and truffle oil.	
Fish and Chips -	Beer battered Cod served with rustic fries, mushy peas and tartare sauce.	
Burger -	6oz Aberdeen Angus burger with smoked cheddar, bacon, iceberg, tomato, onion, salsa and relish in a gourmet bun. Served with rustic fries and salad.	
Chicken schnitzel -	Chicken breast coated in breadcrumbs, sautéed in butter with new potatoes, salad and drizzled with a garlic butter.	
6oz Fillet steak + £8	Served with rustic fries, garlic mushrooms and grilled tomato.	
8oz Sirloin steak + £5	Garlic butter – Peppercorn - Red wine - Blue cheese	£2

Any allergies or concerns please speak with a member of staff before ordering.



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Desserts

- Eton mess -** Traditionally served with mixed fresh berries, Chantilly cream and meringue.
- Cheese Board - + £5** Kentish selection of cheeses served with a mixture of crackers, grapes, and a red onion chutney.
- Apple Crumble -** Apple and cinnamon crumble served traditionally with custard.
- Waffle -** Belgian style waffle served with chocolate wafers, vanilla ice cream and fresh strawberries.
- Cheesecake -** Vanilla flavoured topped with a passionfruit jelly served with a honeycomb and passionfruit curd.
- Brownie -** Chocolate brownie served with mixed berry compote and vanilla ice cream.
- Ice cream -** A choice of two scoops of Marshfields ice creams.
Vanilla – Chocolate – Raspberry Ripple- White chocolate and Honeycomb - Rum and Raisin

1 COURSE £15 - 2 COURSES £20 - 3 COURSES £25

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Live Music Every Sunday From 6pm

Tonight - Mark Lees

Next week - Kevin Richards

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