

Bread -	Toasted sourdough served with pickles, olives and a herb oil and balsamic dressing	9.75
Soup - (GFA)(V)(VGA)	Of the day served with a warm artisan roll.	8.50
Scallops - (GFA)	Caramelised seared scallops served with apple puree, black pudding crispy pancetta and lemon oil.	15
Mussels - (GFA) (DFA)	Served in a creamy white wine and leek sauce with bread. Served as a main size portion with rustic fries.	9.75 22
Asian Style Pork Belly Bites -	Cooked in a sweet soy sauce topped with fresh coriander, chilli and sesame seeds with a side of julienne vegetables and flatbread.	9.75
Camembert - (GFA) (V)	To share. Topped with garlic, honey and rosemary served with red onion chutney and a baked ciabatta.	15.75
Scotch Egg -	Pork and sage with a hint of black pudding with a runny yolk served with a crispy pancetta salad.	10
Prawn Cocktail - (GFA)	Traditional prawn cocktail served with iceberg lettuce, tomato, cucumber, crispy red onion and a bread roll.	10
Skewers -	Marinated chicken madras skewers served with salad and sweet chilli sauce.	9.75
Goat Cheese - (V) (GF)	Grilled Goat's Cheese served on a bed of salad served with pickled beetroot and puree and a balsamic dressing.	10

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(V) - Vegetarian (VG) - Vegan (VGA)- Vegan Available

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Brisket - (GF)	8hr smoked beef brisket served with bone marrow mash, stock pot carrots, confit shallot, braised red cabbage and a brisket jus.	32
Pork belly - (GFA)	6hr braised and rolled pork belly, served with braised white cabbage, whole grain mashed potato apple puree, green beans and cider gravy.	29
Chicken schnitzel -	Chicken breast coated in breadcrumbs, sautéed in butter with sauteed potatoes, salad and drizzled with garlic butter.	22
Haddock - (GFA)	Smoked Haddock on a bed of crushed new potatoes, served with a white wine leek sauce and a magic egg.	26.50
Seabass - (GF) (DF)	Pan fried Sea Bass served with mediterranean vegetables sauteed new potatoes and a rustic tomato sauce.	£30
Risotto - (GF)(V) (Vga)	Butternut and sage risotto topped with truffle oil parmesan crisp served with rocket and parmesan salad. Add grilled chicken for 8	19
Beef burger - (GFA) (DFA)	6 oz Aberdeen Angus burger with smoked monterey jack cheese, bacon, iceberg lettuce, red onion and tomato served with rustic fries and coleslaw. Add pulled pork + 5	17.50
Butternut Wellington - (VG)	Beetroot and butternut squash wellington served with mixed vegetables and roasted new potatoes.	24
Tex Mex Burger - (V) (VGA) (GFA)	Mixed beans burger with sriracha mayo with iceberg lettuce, red onion and tomato served with rustic fries and coleslaw.	19
8oz Fillet Steak 42	Chargrilled to your liking, all served with rustic fries, garlic mushrooms, grilled tomato and a rocket salad.	
8oz Sirloin Steak 31.50		

Add a choice of sauce Garlic Butter - Peppercorn - Red Wine - Blue Cheese £2.50

Side Dishes

Rustic fries 4	Rocket and Parmesan Salad 6	Beer battered onion rings (G) 4.50
Truffle and Parmesan Chips 8	Seasoned Greens 3	Side Salad 4
Loaded fries 6		

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- Eton mess - (GFA)(V)** Traditionally served with mixed fresh berries, chantilly cream and meringue.
9.5
- Cheese board -** A selection of Kentish cheeses served with a mixture of crackers, grapes, and apple chutney.
14
Ashmore farmhouse (Cheddar) – Gruff (Goats) – Kentish Blue (Stilton) – Bowyers (Brie)
- Brownie - (GF) (N)** Chocolate brownie served with winter berry compote and vanilla ice cream.
9.5
- Cheesecake- (N)** Our Cheesecake evolves monthly. Please ask a member of staff for this month's flavour.
10.75
- Apple Crumble -** Apple Spiced crumble served traditionally with custard.
9.5
- Waffle - (V)** Belgian waffle topped with vanilla ice-cream, chocolate sauce and fresh berries.
9.5
- Marshfields -** A choice of ice creams served with chocolate sprinkles, whipped cream and a flake.
Ice cream - (GFA)
Vanilla – Chocolate – Caramel Fudge –Raspberry Pavlova – Midnight Mint-Crisp
Lemon Sorbet– Raspberry Sorbet
- 1 scoop - 3 2 scoop - 5.5 3 scoop - 7.25

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T.C.Y

THE COURT YARD

**Brunch & Lunch served every
Thursday, Friday and Saturday from 12pm**

**Sundays at The Courtyard are filled with our Roast Menu Served
from 12 till 4 then 5:30 till 8 with Live Music from 6pm.**

Over 100 gins to enjoy or why not try one of our

Whitley Neill Gin Trees

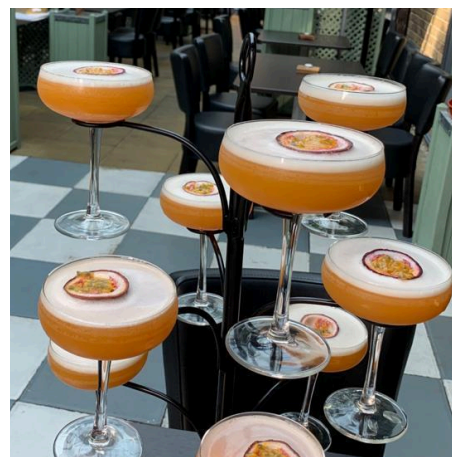
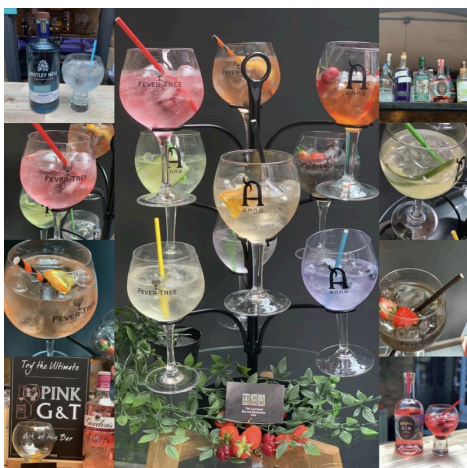
6 for £35

9 for £50

Pornstar Mar-TREE-nis

6 for £65

9 for £90



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