

T.C.Y

THE COURT YARD

A La Carte

SAMPLE Menu

5pm – 9 pm

STARTERS

Bread & Olives

Toasted sourdough and focaccia with rosemary and sea salt, served with marinated olives and whipped garlic butter. 10

Soup of the Day

Served with a crispy bread roll. 8.5
(GFA)(V)(VGA)

Oysters

Served on crushed ice with lemon and a shallot red wine vinegar. 3 (each)

Arancini

Butternut and sage rice balls coated in breadcrumbs and deep fried. Served with butternut purée and parmesan crisps. 8

Prawns

7 king prawns sautéed in chilli, garlic, lemongrass and ginger, garnished with coriander and served with a bread roll. 11
(GFA)

Mussels

Steamed in a white wine, leek and cream sauce, served with a crispy bread roll. Available as a main with skinny fries + 14 10
(GFA)(DFA)

Mackerel Escabeche

Marinated and pickled with carrot and onions, served with a new potato salad and shaved fennel salad. 10

Scallops

Caramelised seared scallops served with apple purée, pancetta, black pudding and lemon oil. 15
(GFA)

Scotch Egg

Pork and sage sausage meat with a hint of black pudding wrapped around a soft-boiled egg and coated in breadcrumbs. Served with piccalilli and a crisp pancetta salad. 10
(DFA)

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink, please note that all our dishes are prepared in a kitchen where cross contamination may occur, and we can't guarantee an allergen free environment. Our Menu descriptions do not list all ingredients.

(GF) - Gluten Free
(V) - Vegetarian

(GFA) - Gluten Free Available
(VG) - Vegan

(DF) - Dairy Free
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(N) - Contains Nuts

Please note that tables of 8 or more will have discretionary service charge added to the bill

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MAINS

- Pork Belly** 29
6-hour braised and rolled pork belly served with braised white cabbage, mashed potato, black pudding, apple purée, crackling, green beans and a cider gravy.
(GFA)(DFA)
- Lamb Duo** 32
Lamb cutlets served pink, braised lamb shoulder, spiced red cabbage, parmesan parsnip, parsnip purée, Aubergine caviar, green beans and a red wine gravy.
(DFA)
- Seabass** 28
Pan-fried and served with Mediterranean vegetables, roasted new potatoes, rich tomato sauce and crispy julienne vegetables.
(GFA)(DFA)
- Seafood Linguini** 28
King prawns, mussels and squid in a white wine and leek cream sauce with linguini, topped with a seared salmon fillet. Served with garlic bread.
- Fish and Chips** 19
Classic beer-battered cod served with rustic fries, mushy peas and tartare sauce.
(GFA)
- Summer Vegetable Risotto** 19
Asparagus, tenderstem broccoli and green bean risotto topped with wild mushrooms and a crispy poached egg. Served with a rocket and parmesan salad.
(VGA)(DFA)
- Chicken Schnitzel** 24
Tenderised chicken breast coated in panko breadcrumbs, sauteed in garlic butter and served with new potatoes, garlic butter and salad.
(GFA)

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MAINS (Cont.)

Beef Burger

6 oz Aberdeen Angus burger with smoked monterey jack cheese, bacon, iceberg lettuce, red onion, gherkin and tomato served with rustic fries and coleslaw. **Add pulled pork + 5**
(GFA)(DFA) **19**

Portobello Mushroom Burger

Portobello mushroom topped with red onion, monterey jack cheese, bacon, iceberg lettuce, gherkin and tomato served in a gourmet bun with rustic fries and coleslaw. **17.5**
(V)(VGA)(GFA)

8oz Steak

Chargrilled to your liking, all served with rustic fries, garlic mushrooms, grilled tomato and a rocket salad. **37 (Fillet)**
28 (Sirloin)
(GFA)(DFA)

Add a choice of sauce – Garlic Butter / Peppercorn / Red Wine / Blue Cheese

2.5

Side Dishes

| | | | | | | | |
|----------------------------|----------|---------------|------------|-------------------------------|------------|--------------|----------|
| Rocket & Parmesan Salad | 6 | Rustic Fries | 4 | Beer Battered Onion Rings | 4.5 | Side Salad | 4 |
| Truffle and Parmesan Chips | 8 | Season Greens | 3.5 | Chilli & Garlic Edamame Beans | 6 | Loaded Fries | 6 |

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DESSERTS

Torte

Chocolate set cream tart in a sweet crust pastry served with a winter berry compote and double cream. **9.5**
 (VGA)(GF)

Eton Mess

Traditionally served with mixed fresh berries, chantilly cream and meringue. **9.5**
 (GFA)

Apple Crumble

Toffee apple crumble served with custard. **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

Chocolate brownie served with strawberries, winter berry compote and vanilla ice cream. **9.5**
 (GFA)

Cheesecake

Gingerbread cheesecake served with toffee popcorn and toffee sauce. **9.5**

Waffle

Belgian waffle topped with vanilla ice cream, chantilly cream, chocolate sauce, fresh berries and winter berry compote. **9.5**

Marshfields Ice Cream

A choice of ice creams served with chocolate sprinkles, chantilly cream and a waffle cone.
 Vanilla / Chocolate / Very Cherry / Raspberry Ripple / Kinder Bueno (N) / White Chocolate & Honeycomb / Honey & Stem Ginger /
 Cookies & Cream / Raspberry Sorbet / Lemon Sorbet
 (GFA)

Plant Based Ice Creams

Vanilla / Strawberry / Salted Caramel
 (VG)

1 Scoop 3 2 Scoop 5.5 3 Scoop 7.2

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Enjoyed Your Visit? Planning Your First?

Scan here to book a table at The Court Yard