

T.C.Y

THE COURT YARD

À 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**
(GFA)(DFA) **10**

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
(VGA) - Vegan Available

(DFA) - Dairy Free Available
(N) - Contains Nuts

Please note that tables of 8 or more will have a 10% discretionary service charge added to the bill

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MAINS

Pork Belly

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. **29**
(GFA)(DFA)

Lamb Duo

Lamb cutlets served pink, braised lamb shoulder, spiced red cabbage, parmesan parsnip, parsnip purée, Aubergine caviar, green beans and a red wine gravy. **32**
(DFA)

Seabass

Pan-fried and served with Mediterranean vegetables, roasted new potatoes, rich tomato sauce and crispy julienne vegetables. **28**
(GFA)(DFA)

Seafood Linguini

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. **28**

Fish and Chips

Classic beer-battered cod served with rustic fries, mushy peas and tartare sauce. **19**
(GFA)

Summer Vegetable Risotto

Asparagus, tenderstem broccoli and green bean risotto topped with wild mushrooms and a crispy poached egg. Served with a rocket and parmesan salad. **19**
(VGA)(DFA)

Chicken Schnitzel

Tenderised chicken breast coated in panko breadcrumbs, sauteed in garlic butter and served with new potatoes, garlic butter and salad. **24**
(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.
(V)(VGA)(GFA) **17.5**

8oz Steak

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

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

Vanilla served with a walnut and butterscotch sauce and glazed banana. **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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Scan here to book a table at The Court Yard