

T.C.Y

THE COURT YARD

SAMPLE Lunch Menu

Thursday - Saturday

12pm – 5 pm

TAPAS

6 for the price of 5 or choose individual

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| Bread Rosemary and sea salt focaccia served with whipped garlic butter. (V)(VGA) | 6.5 |
| Olives Marinated in garlic, chilli, parsley and olive oil. (V)(VGA)(DFA) | 5 |
| Patatas Bravas Crispy potatoes in a chilli tomato sauce. (VGA)(DF) | 6 |
| Chorizo Spicy Spanish sausage with honey and red wine reduction. (DF) | 7 |
| Prawns 5 king prawns sautéed in chilli, garlic, lemongrass and ginger. (GF)(DFA) | 8 |
| Padron Peppers Grilled with garlic and seasoned with smoked sea salt. (VGA)(V)(GF)(DFA) | 7 |
| Scallops Two Pan-seared and served with butternut risotto. (GFA)(GF)(DFA) | 11 |
| Arancini Butternut and sage risotto balls served with parmesan crisps. (V)(VGA)(DFA) | 7 |
| Mussels Steamed in a white wine and leek sauce. (GF)(DFA) | 6 |
| Bone Marrow Roasted and topped with BBQ pulled pork and crispy onions, served with toasted sourdough. | 9 |
| Escabeche Pickled mackerel with vegetables, served with a new potato salad. (GFA) | 8 |
| Oysters Served with a red wine and shallot dressing. (GF)(DF) | 3 (each) |

MAINS

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| 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. (GFA)(DFA) | 29 |
| 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. (DFA) | 32 |
| Seabass Pan-fried and served with Mediterranean vegetables, roasted new potatoes, rich tomato sauce and crispy julienne vegetables. (GFA)(DFA) | 28 |
| 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. (GFA) | 19 |
| 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. (VGA)(DFA) | 19 |
| Chicken Schnitzel Tenderised chicken breast coated in panko breadcrumbs, sauteed in garlic butter and served with new potatoes, garlic butter and salad. (GFA) | 24 |
| 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

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

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.



Scan here to book a table at The Court Yard

(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