

# T.C.Y

## THE COURT YARD

Sunday  
**SAMPLE Menu**  
**12pm – 8pm**

### STARTERS

<b>Soup of the Day</b>	Served with a crispy bread roll. (GFA)(V)(VGA)	8.5
<b>Crispy Pork</b>	Served with salad and sweet chilli sauce. (GFA)	9
<b>Goat Cheese</b>	Grilled goat's cheese on a bed of salad with beetroot and balsamic dressing. (V)	10
<b>Whitebait</b>	Deep-fried and served with salad and tartare sauce.	9
<b>Farmhouse Pâté</b>	Served with toasted ciabatta, red onion chutney and salad. (GFA)	9
<b>Prawns Cocktail</b>	Classic prawn cocktail with iceberg lettuce, prawns, Marie Rose sauce and a bread roll. (GFA)	10
<b>Mussels</b>	Steamed in a white wine, leek and cream sauce, served with a crispy bread roll. (GFA)(DFA)	10
<b>Scallops</b>	Caramelised seared scallops served with apple purée, pancetta, black pudding and lemon oil. (GFA)	15
<b>Baked Camembert</b>	Baked with garlic, rosemary and honey, served with crispy bread and caramelised red onion chutney. (GFA) (V)	15.75

### MAINS

Belly of PORK	22	LAMB Shoulder	25	TCY Roast – (GFA) Roast Topside of BEEF	24	CHICKEN Wrapped in Parma Ham	22
		BUTTERNUT, Cashew and Pumpkin Seed Loaf. (VGA)(N)			20		

All roasts are served with roast potatoes, Yorkshire pudding, stuffing, seasonal vegetables, roasted root vegetables and baked cauliflower in a four-cheese sauce.

<b>Fish and Chips</b>	Classic beer-battered cod served with rustic fries, mushy peas and tartare sauce. (GFA)	19
<b>Chicken Schnitzel</b>	Tenderised chicken breast coated in panko breadcrumbs, sauteed in garlic butter and served with new potatoes, garlic butter and salad. (GFA)	24
<b>Summer Vegetable Risotto</b>	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
<b>Beef Burger</b>	6 oz Aberdeen Angus burger with smoked monterey jack cheese, bacon, iceberg lettuce, red onion, gherkin and tomato served with rustic fries and coleslaw. (GFA)(DFA)	19
<b>Portobello Mushroom Burger</b>	mushroom topped with red onion, monterey jack cheese, iceberg lettuce, gherkin and tomato served in a gourmet bun with rustic fries and coleslaw. (V)(VGA)(GFA)	17.5
<b>Whole Grilled Plaice</b>	With herb crust, new potatoes, green beans and lemon caper butter. (GFA)	28
<b>Seabass</b>	Pan-fried and on sautéed potatoes with chorizo and green bean fricassee, tomato and red pepper sauce, topped with crispy vegetables.	28
<b>8oz Steak</b>	Chargrilled to your liking, all served with rustic fries, garlic mushrooms, grilled tomato and a rocket salad. s(GFA)(DFA)	37 (Fillet) 28 (Sirloin)
	<b>Add a choice of sauce – Garlic Butter / Peppercorn / Red Wine / Blue Cheese</b>	2.5

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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### DESSERTS

<b>Torte</b>	9.5
Chocolate set cream tart in a sweet crust pastry served with a winter berry compote and double cream. (VGA)(GF)	
<b>Eton Mess</b>	9.5
Traditionally served with mixed fresh berries, chantilly cream and meringue. (GFA)	
<b>Apple Crumble</b>	9.5
Toffee apple crumble served with custard.	
<b>Cheese Board</b>	14
A selection of Kentish cheeses served with a mixture of crackers, grapes and apple chutney. Ashmore Farmhouse (Cheddar) / Gruff (Goats) / Kentish Blue (Stilton) / Bowyers (Brie)	
<b>Brownie</b>	9.5
Chocolate brownie served with strawberries, winter berry compote and vanilla ice cream. (GFA)	
<b>Cheesecake</b>	9.5
Vanilla served with a walnut and butterscotch sauce and glazed banana.	
<b>Waffle</b>	9.5
Belgian waffle topped with vanilla ice cream, chantilly cream, chocolate sauce, fresh berries and winter berry compote.	
<b>Marshfields Ice Cream</b>	5.5 (2 Scoop)
A choice of ice creams served with chocolate sprinkles, chantilly cream and a waffle cone. (V)(VGA)(GF)	
<b>Vanilla / White Chocolate &amp; Honeycomb / Chocolate / Raspberry Ripple / Raspberry Sorbet / Lemon Sorbet</b>	
<b>Plant Based Ice Creams</b>	5.5 (2 Scoop)
Vanilla / Strawberry / Salted Caramel. (VG)	

## Live Music Every Sunday from 6pm

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Share your experience with us.