



The Courtyard Dinner Menu July/Aug 2022

Served: 5.30 – 9.30pm Wed/Thu ♦ 5.30pm – 10pm Fri/Sat

Please advise staff about any allergies before ordering so we can discuss your options.

Dish description lists main ingredients only.

Starters

Fresh Crab Bisque served with an anchovy crostini	£7.50
Baked Aubergine Mille Feuille Layers of roast aubergine & courgette, pickled red peppers & goats cheese	£7.50
Roast Duck, Truffle & Pancetta Terrine With redcurrant & port dressing & home-made chutney	£7.50
Chicken Liver & Brandy Pate served with home-made plum & apricot chutney	£6.50
Baked Jumbo Prawns in a creamy coconut, roast pepper & chilli sauce	£7.50
Pea-shoot Salad with humus, olives, pickled peppers and Feta Cheese	£7.00
Soup of the Day	£5.50

Dinner Mains

Baked Chicken Breast stuffed with a roast pepper, basil & ricotta mousse, served with Prosecco sauce, fried potatoes and veg	£16.50
Jaeger Schnitzel Pan fried escalope of pork, wild mushroom, bacon & cream sauce, veg and fried potatoes	£16.00
Baked Salmon Fillet with King Prawn with a lemon, tarragon & white wine sauce, veg & fried potatoes	£16.50
Pan Fried Venison Medallions served with crispy Pancetta, red wine & thyme gravy, chive mash	£19.50
Butternut Squash, Roast Pepper, Ricotta Lasagne served with mixed salad	£13.50

Please check board for any specials.

Desserts

Home-made Sticky Toffee Pudding served with vanilla ice-cream	£6.50
Home-made Mango & Passionfruit Cheesecake	£6.50
Chocolate Pot topped with caramelised almonds, served with pouring cream	£7.00
Hot Raspberries Cooked in Red Wine served with vanilla ice-cream	£6.50
Classic Home-made Crème Brûlée	£7.00
Apfelkuechle - fried apples in crispy batter Dusted with cinnamon sugar and served with vanilla ice cream	£7.00
Cheese & Biscuits served with home-made chutney	£8.75

Children's Options

Penne Pasta with Meatballs & Tomato Sauce	£6.50
Penne Pasta with a Cheesy Sauce	£6.50
Breaded Chicken Strips with fried potatoes	£6.50