



# The Courtyard

## Lunch / Dinner Menu

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Lunch Wed – Sat 12pm – 3pm Close

Dinner Wed/Thu 5.30 – 9pm Close Fri/Sat 5.30 – 10pm Close

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Please advise staff about any allergies before ordering so we can discuss your options. Dish description lists main ingredients only.

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<b>Fresh Crab Bisque</b>	<b>£8.00</b>
smooth, creamy crab soup served with anchovy crostini	
<b>Mixed Leaf Salad</b>	<b>£7.50</b>
with cherry tomatoes, feta, hummus & olives	
<b>Chicken Liver &amp; Brandy Pate</b>	<b>£7.00</b>
served with home-made plum & apricot chutney	
<b>Baked Jumbo Prawns</b>	<b>£8.50</b>
in a creamy coconut, roast pepper & chilli sauce	
<b>Fried Goats Cheese in an almond &amp; bread crust</b>	<b>£8.00</b>
served with a spiced cranberry compot	
<b>Roast Duck, Pancetta &amp; Truffle Terrine</b>	<b>£7.50</b>
Served with a red currant & mustard dressing and chutney	
<b>Soup of the Day</b>	<b>£5.50</b>

Please check boards for specials.

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<b>Baked Chicken Breast</b>	<b>£17.50</b>
stuffed with red pepper, ricotta & basil mousse wrapped with Pancetta, served with a light white wine & chive sauce, fried potatoes & veg	
<b>Baked Salmon Fillet with King Prawn</b>	<b>£18.50</b>
served with tarragon & Prosecco sauce, fried potatoes and veg	

**Butternut Squash, Roast Pepper, Chilli & Basil Lasagne** £15.00  
Served with mixed salad – (can be vegan)

**Crispy Strudel** £16.00  
filo pastry filled with roasted sweet potato, red peppers, leek, pine nuts and harissa spice served with fried potatoes & a light tarragon sauce vegan

**Pan Fried Venison Medallions** £23.50  
with crispy Pancetta, red wine & thyme gravy, red cabbage, chive mash

**Jaegerschnitzel** £18.00  
Pan fried escalope of pork fillet with wild mushroom, bacon & cream sauce, fried potatoes and veg

Please see specials board

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**Home-made Sticky Toffee Pudding** £7.50  
served with vanilla ice-cream

**Home-made Mango & Passionfruit Cheesecake** £7.50  
on a biscuit base

**Chocolate Pot** £7.50  
topped with caramelised almonds, served with pouring cream

**Classic Home-made Crème Brulee** £7.50

**Apfelkuechle** £7.50  
deep fried apple slices, dusted with cinnamon sugar, served with vanilla ice-cream

**Hot Raspberries** £7.50  
cooked in red wine served with vanilla ice cream

**Cheese & Biscuits** £8.75  
served with home-made chutney

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### 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