



Updated: 3rd May 2021

The Courtyard On-Premises

Lunch/Dinner Menu W/C 5th May

With the current restrictions we are carrying on with our book and pre-order food service. Tables booked inside will be given entry time and allowed 1 and a half hours for visit, this works well with food being ordered in advance and allows us to double sit tables.

We can be more flexible outside, any time restriction will be pointed out when booking. Pre-order still required.

Please make sure you are looking at current menu, order by email is better for bigger tables, contact details for all party members can also be given then.

We look forward to welcoming you back and thank you in advance with your cooperation of above.

Wed – Sat: Lunch: 12pm – 3pm Dinner: 5pm – 8pm

Starters

Leek & Stilton Soup	£4.50
Chicken Liver & Brandy Pate with home-made shallot, plum & apricot chutney	£6.00
Avocado, Citrus & Pea Shoot Salad with toasted pine nuts and a chilli & lime dressing	£5.75
Baked Jumbo Prawns in Coconut & Chilli Sauce	£6.00
Calamari fried squid in a crispy breadcrumb with lemon & garlic mayo	£6.00
Roast Duck Salad with crispy bacon and a redcurrant dressing	£6.25
Fresh Crab Bisque with an anchovy crostini	£6.00

Main Course

Char-grilled Salmon Salad with citrus fruits, honey & shallot dressing and fried potatoes	£13.00
Baked Chicken Breast stuffed with Asparagus & Parma Ham, with a Prosecco & tarragon sauce, new potatoes and veg	£14.50
Jaeger Schnitzel Pan fried escalope of pork, wild mushroom, bacon & cream sauce, veg and fried pot	£14.00
Baked Hake Fillet with King Prawn in a creamy wild garlic, chilli & sweet pepper sauce, fried potatoes & veg	£17.00
Slow Roast Pork Shank with smoked bacon & cider sauce, chive mash & veg	£13.50
Butternut Squash, Roast Pepper & Ricotta Lasagne with mixed salad	£12.25
Mushroom Leek & Truffle Risotto topped with parmesan, served with rocket & olive salad	£12.25

Children's Options

Carbonara Style Pasta	£6.50
Chicken Strips with fried potatoes	£6.50

Desserts

Home-made Sticky Toffee Pudding served with vanilla ice-cream	£5.75
Home-made Mango & Passionfruit Cheesecake on a biscuit base	£5.75
Rich Chocolate Terrine with caramelised almonds & Amaretto, pouring cream	£5.95
Hot Raspberries Cooked in Red Wine served with vanilla ice-cream	£5.95
Classic Home-made Crème Brulee	£5.95
Selection of Cheese & Biscuits with home-made chutney	£7.00