

T.C.Y

The Courtyard Bar & Restaurant. Sunday Lunch Example Menu

Starters.

Soup –	Soup of the day served with a crispy bread roll.	(VGA)
Camembert -	To share. Topped with walnuts, figs, honey and garlic and served with freshly baked ciabatta.	
Whitebait -	Deep fried and served with salad and a tartare sauce.	
Scallops - + £8	Caramelized scallops with apple puree, black pudding, pancetta and lemon oil.	
Pate -	Farmhouse pate with red onion chutney and toasted ciabatta.	
Prawns -	Classic prawn cocktail with Mary rose sauce.	
Salmon Tian -	Hot smoked salmon with cucumber, beetroot, soft boiled Quails egg and lemon oil.	
Scotch Egg -	Pork and sage with a hint of black pudding, runny yolk, salad and cauliflower piccalilli.	
Mussels -	Served in a creamy white wine and leek sauce with an artisan roll.	

Main Courses.

TCY Roast -	All served with roast potatoes, parsnip, carrots, cabbage, 4 cheese cauliflower and a Yorkshire pudding. Choose from: Top side of Beef - Belly of Pork – Lamb shoulder - Chicken wrapped in Bacon Butternut loaf with cashew, pumpkin seed and pine nuts.	(VGA)
Cod -	Beer battered and served with rustic fries, mushy peas and tartare sauce.	
Burger -	Aberdeen angus beef with cheese, bacon, relish, lettuce, tomato, red onion, and gherkins served with rustic fries and salad.	
Portobello burger -	Baked portobello mushrooms topped with caramelized onions and smoked cheddar cheese in a gourmet bun with iceberg lettuce, red onion, gherkin and a side of rustic fries.	(VGA)
Risotto -	Roasted butternut and sage served with parmesan crisp and truffle oil.	(VGA)
8oz Sirloin steak- + £5	Served with rustic fries, garlic mushrooms and grilled tomato. Garlic butter – Peppercorn - Red wine - Blue cheese £2	
Chicken schnitzel -	Chicken breast coated in breadcrumbs, sautéed in butter with sauté potatoes, salad and drizzled with a garlic & lemon butter.	
Plaice - + £3	Grilled flat fish from Rye served with new potatoes, green beans and a lemon and caper butter.	

Desserts.

Chocolate delicie -	Chocolate and salted caramel with a summer berry compote and vanilla ice cream.	
Cheese Board - + £5	Kentish selection of cheeses served with a mixture of crackers, grapes, and a red onion chutney.	
Brownie -	Chocolate brownie served with vanilla ice cream and fresh summer compote.	
Zalud cheesecake -	Lemon and Lime zesty with a caramel and gingernut biscuit base and glazed bananas.	
Waffle -	Belgian waffle served with vanilla ice cream and caramel sauce.	
Dark chocolate Marquis -	Served with Chantilly cream and summer berry compote.	
Ice cream -	A choice of two scoops of Solley's Farm ice creams Vanilla – Chocolate – Strawberry – Jamaican rum and raison – Salted caramel	

1 COURSE £14.50 - 2 COURSES £19.50 - 3 COURSES £23.50

Any ALLERGIES or CONCERNS please speak with a member of staff before ordering.