

# T.C.Y

## The Courtyard Bar & Restaurant. Sunday Lunch Example Menu

### Starters.

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

### Main Courses.

<b>TCY Roast -</b>	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)
<b>Cod -</b>	Beer battered and served with rustic fries, mushy peas and tartare sauce.	
<b>Burger -</b>	Aberdeen angus beef with cheese, bacon, relish, lettuce, tomato, red onion, and gherkins served with rustic fries and salad.	
<b>Portobello burger -</b>	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)
<b>Risotto -</b>	Roasted butternut and sage served with parmesan crisp and truffle oil.	(VGA)
<b>8oz Sirloin steak- + £5</b>	Served with rustic fries, garlic mushrooms and grilled tomato. Garlic butter – Peppercorn - Red wine - Blue cheese     £2	
<b>Chicken schnitzel -</b>	Chicken breast coated in breadcrumbs, sautéed in butter with sauté potatoes, salad and drizzled with a garlic & lemon butter.	
<b>Plaice - + £3</b>	Grilled flat fish from Rye served with new potatoes, green beans and a lemon and caper butter.	

### Desserts.

<b>Chocolate delicie -</b>	Chocolate and salted caramel with a summer berry compote and vanilla ice cream.	
<b>Cheese Board - + £5</b>	Kentish selection of cheeses served with a mixture of crackers, grapes, and a red onion chutney.	
<b>Brownie -</b>	Chocolate brownie served with vanilla ice cream and fresh summer compote.	
<b>Zalud cheesecake -</b>	Lemon and Lime zesty with a caramel and gingernut biscuit base and glazed bananas.	
<b>Waffle -</b>	Belgian waffle served with vanilla ice cream and caramel sauce.	
<b>Dark chocolate Marquis -</b>	Served with Chantilly cream and summer berry compote.	
<b>Ice cream -</b>	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.