

# T.C.Y

## The Courtyard Bar & Restaurant.

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01304366661 / [tcydeal@gmail.com](mailto:tcydeal@gmail.com) / Soudes Road, Deal CT14 7BW

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**01304366661** **tcydeal@gmail.com**

## Starters:

|                          |   |                         |
|--------------------------|---|-------------------------|
| <b>Soup - (GFA)</b>      | Of the day served with a warm artisan roll.   | <b>£6</b>               |
| <b>Salmon Tian -</b>     | Hot smoked salmon with cucumber, beetroot, soft boiled Quails egg and lemon oil.  | <b>£7.50</b>            |
| <b>Scotch Egg -</b>      | Pork and sage with a hint of black pudding, runny yolk, crispy pancetta salad and cauliflower piccalilli.               | <b>£7.50</b>            |
| <b>Skewers - (GFA)</b>   | Chicken marinated in tandoori spices served with a citrus yoghurt<br>served as a main size portion with rustic fries    | <b>£7</b><br><b>£14</b> |
| <b>Scallops - (GFA)</b>  | Caramelized scallops with cauliflower puree, beignets, crispy pancetta and lemon oil.                                   | <b>£12</b>              |
| <b>Mussels -</b>         | Served in a creamy white wine and leek sauce with bread.<br>Served as a main size portion with rustic fries.            | <b>£7</b><br><b>£14</b> |
| <b>Camembert - (GFA)</b> | Topped with balsamic grapes, walnuts, garlic, honey and rosemary served with red onion chutney baked ciabatta to share. | <b>£12</b>              |
| <b>Prawns -</b>          | Classic prawn cocktail with Mary rose sauce and fresh bread.  | <b>£7.50</b>            |
| <b>Quail -</b>           | Roasted breast and quail leg croquette with a pearl barley risotto, Truffle, parsnip crisps and a madeira jus.          | <b>£12</b>              |

**Any allergies or concerns please speak with a member of staff before ordering.**

## Mains:

|                                     |  |            |
|-------------------------------------|--|------------|
| <b>Lamb -</b>                       | Braised shoulder of lamb, herb crusted cutlet, sweetbreads, ratatouille stuffed red pepper, fondant potato, wilted spinach and a red wine jus finished with olives and tomatoes. | <b>£25</b> |
| <b>Seabass – (GFA)</b>              | Locally caught wild Rye seabass with new potatoes, samphire, chorizo salad and red pepper dressing.  | <b>£25</b> |
| <b>Beef burger - (GFA)</b>          | 6oz Aberdeen angus burger with smoked cheddar, bacon, iceberg, tomato, onion, salsa and relish in a gourmet bun. Served with rustic fries and salad.                             | <b>£15</b> |
| <b>Risotto - (GF)</b>               | Roasted butternut and sage served with parmesan crisp and truffle oil.   | <b>£14</b> |
| <b>Pork - (GFA)</b>                 | 6hrs braised pork belly and cheek with braised white cabbage, mashed potato, apple puree, black pudding, seasonal vegetables and a cider gravy.                                  | <b>£20</b> |
| <b>Plaice - (GFA)</b>               | Grilled flat fish from Rye served with new potatoes, green beans and a lemon and caper butter.   | <b>£18</b> |
| <b>Beef -</b>                       | Braised oxtail and shin served with garlic mash potato, wild mushrooms, Parmesan crisp, stockpot carrots, wilted spinach in garlic and a braising liqueur reduction.             | <b>£21</b> |
| <b>Portobello burger - (GFA)</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.        | <b>£14</b> |
| <b>Chicken schnitzel -</b>          | Chicken breast coated in breadcrumbs, sautéed in butter with new potatoes, salad and drizzled with a garlic & lemon butter.  | <b>£18</b> |
| <b>8oz Sirloin steak- £22</b>       | All served with rustic fries, garlic mushrooms, corn on the cob and grilled tomato. Why not add one of our choice of sauces  |            |
| <b>6oz Fillet steak - £28 (GFA)</b> | Garlic butter – Peppercorn - Red wine - Blue cheese  | <b>£2</b>  |

## Desserts:

|                               |  |                        |
|-------------------------------|--|------------------------|
| <b>Eton mess - (GFA)</b>      | Traditionally served with mixed fresh berries, Chantilly cream and meringue  | <b>£7</b>              |
| <b>Ginger parkin -</b>        | Served with Spiced poached pear, Pear syrup and vanilla ice cream.   | <b>£6</b>              |
| <b>Dark chocolate</b>         |  |                        |
| <b>Layered bavaois Cake -</b> | Served with blueberries hazelnut crumb, white chocolate soil and raspberry sorbet.   | <b>£8</b>              |
| <b>Cheese board -</b>         | Kentish selection of cheeses served with a mixture of crackers, grapes, and a red onion chutney.<br><br>Ashmore farmhouse (Cheddar) – Gruff (Goats) – Kentish Blue (Stilton) – Bowyers (Brie)                  | <b>£7.50</b>           |
| <b>Waffle -</b>               | Belgian waffle served with vanilla ice cream and chocolate sauce.  | <b>£7.50</b>           |
| <b>Brownie - (GFA)</b>        | Chocolate brownie served with vanilla ice cream and fresh summer berry compote.  | <b>£7.50</b>           |
| <b>Cheesecake -</b>           | Baileys and dark chocolate cheesecake with a biscuit base.   | <b>£7</b>              |
| <b>Solleys ice cream -</b>    | A choice of a selection of ice creams with a sprinkle of marshmallows, chocolate sprinkles, whipped cream and a Belgian wafer.<br><br>Vanilla – Chocolate – Strawberry & Cream – Rum & Raison – Salted Caramel |                        |
|                               | 1 scoop - <b>£2.50</b>   | 2 scoop - <b>£4.50</b> |
|                               |  | 3 scoop - <b>£6.00</b> |

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