

Wednesday 5 - 9
Thursday - Saturday 4:30 - 9

Soup - (GFA)(V)(VGA)	Of the day served with a warm artisan roll.	£6
Mackerel -	Served with celeriac remoulade, caramelised apple dressing and beetroot textures.	£8
Scotch Egg - (DF)	Pork and sage with a hint of black pudding, runny yolk, crispy pancetta salad and cauliflower piccalilli.	£7.50
Skewers - (GFA)	Chicken marinated in madras spices served with a citrus yoghurt Served as a main size portion with rustic fries	£7 £14
Mussels - (GFA) (DFA)	Served in a creamy white wine and leek sauce with bread. Served as a main size portion with rustic fries.	£7.50 £15
Prawn Cocktail - (GFA)	Traditional prawn cocktail served with iceberg lettuce, tomato, cucumber, crispy red onion and a bread roll.	£7.50
Scallops - (GFA)	Caramelised scallops with butternut risotto, parmesan crisps and truffle oil. Also served as a main size portion.	£13 £24
Camembert - (GFA) (V)	Topped with garlic, honey and rosemary served with red onion chutney and a baked ciabatta to share.	£12
Salmon - (DF) (GF)	Hot smoked salmon with cucumber, pickled beetroot, rocket and lemon oil and soft boiled quail eggs	£7.50

(GF) - Gluten Free (GFA) - Gluten Free Available (DF) - Dairy Free (DFA)- Dairy Free Available

(V) - Vegetarian (VG) - Vegan (VGA)- Vegan Available

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Spring Lamb -	New season Lamb rump with dauphinoise potato, red cabbage aubergine caviar, spring vegetables and sweet and sour cherry tomatoes.	£25
Seabass - (GF)	Pan fried Seabass with mediterranean vegetables, roasted new potatoes, crispy julienne veg and a basil pesto.	£22
Beef burger -	6oz Aberdeen Angus burger with smoked monterey jack cheese, bacon, iceberg lettuce, red onion and tomato served with rustic fries.	£15
Risotto - (GF)(V)(VGA)	Summer vegetable risotto with peas, courgette, samphire, sun-dried tomato and a magic egg.	£14
Assiette of Pork - (GFA)	6hrs braised pork belly, cheek and tenderloin with braised white cabbage, mashed potato, apple puree, black pudding, seasonal vegetables and a cider gravy.	£24
Chicken schnitzel -	Chicken breast coated in breadcrumbs, sautéed in butter with new potatoes, salad and drizzled with a garlic butter.	£18
Portobello (V)(VGA) burger -	Baked portobello mushrooms topped with caramelised onions and smoked cheddar cheese in a gourmet bun with iceberg lettuce, red onion, gherkin and a side of rustic fries.	£14
Herb Crusted Cod-	Served with crushed new potatoes and an onion, summer vegetable and cockle broth.	£19
Bone in Prime Rib-eye	Served with garlic mash, mushroom and pancetta fricassee, crispy shallot rings, confit shallot, wilted spinach and a red wine sauce. Ask your server for weights and prices.	
8oz Sirloin steak-	All served with rustic fries, garlic mushrooms, grilled tomato and a rocket salad. Why not add one of our choice of sauces? Garlic butter – Peppercorn - Red wine - Blue cheese £2	£26
8oz Fillet Steak -	All served with rustic fries, garlic mushrooms, grilled tomato and a rocket salad. Why not add one of our choice of sauces? Garlic butter – Peppercorn - Red wine - Blue cheese £2	£38

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- Apple Crumble - £6.50** Apple crumble served traditionally with custard.
- Eton mess - (GFA)(V) £7** Traditionally served with mixed fresh berries, Chantilly cream and meringue.
- Brownie - (GF) £7** Chocolate brownie served with summer berry compote and vanilla ice cream.
- Rhubarb 'N' Custard - £7** Custard Pannacotta served with a ginger nut crumb, poached rhubarb and a rhubarb sorbet.
- Cheese board - £8.50** A selection of Kentish cheeses served with a mixture of crackers, grapes, and apple chutney.
Ashmore farmhouse (Cheddar) – Gruff (Goats) – Kentish Blue (Stilton) – Bowyers (Brie)
- Trio Marquis - £7** White chocolate and dark chocolate mousse layered between a raspberry jelly served with meringue and raspberry pavlova ice cream.
- Cheesecake - £7** White chocolate and raspberry served with berry compote.
- Waffle - £7** Belgium waffle topped with vanilla ice-cream, chocolate sauce and fresh berries.
- Marshfields - Ice cream - (GFA)** A choice of ice creams served with chocolate sprinkles, whipped cream and a Belgian wafer.
Vanilla – Chocolate – Raspberry Pavlova - Rum and Raisin - White Chocolate and Honeycomb
1 scoop - **£2.50** 2 scoop - **£4.50** 3 scoop - **£6.00**

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T.C.Y

THE COURT YARD

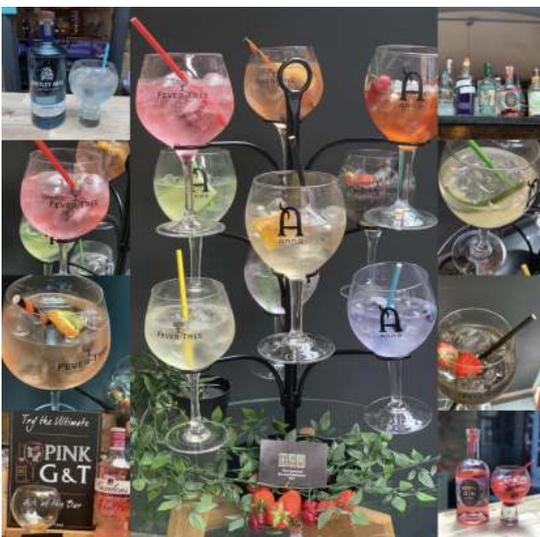
Wednesdays at T.C.Y are film nights, 3 courses and watch the film for just £25.

Breakfast every Thursday, Friday and Saturday from 9am

**Brunch & Lunch served every
Thursday, Friday and Saturday from 12pm**

**Sundays at The Courtyard are filled with our Roast Menu
Served from 12 till 4 then 5:30 till 8 with Live Music from 6pm.**

**Over 100 gins to enjoy or why not try one of our
Whitley Neill Gin Trees**



Pornstar Mar-TREE-nis



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