

A La Carte Starters

Bread - (GFA)	A selection of bread, pickles, olives and herb oil and balsamic (2 people)	£8
Soup - (GFA)(V)(VGA)	Of the day served with a warm artisan roll.	£7
Mussels - (GFA) (DFA)	Served in a creamy white wine and leek sauce with bread. Served as a main size portion with rustic fries.	£8 £18
Scallops - (GFA)	Caramelised seared scallops served with apple puree, pancetta and black pudding.	£12.50
Asian Style Pork Belly Bites -	Cooked in a sweet soy sauce served with fresh coriander, chillies and sesame seeds.	£8
Camembert - (GFA) (V)	To share. Topped with garlic, honey and rosemary served with red onion chutney and a baked ciabatta.	£13
Prawns -	Marinated king prawns in lemongrass and chorizo, garlic, ginger and chilli served with fresh coriander and bread roll.	£9
Scotch Egg -	Pork and sage with a hint of black pudding with a runny yolk served with a crispy pancetta salad.	£8
Creamed - mushrooms	Sauteed in garlic butter and finished with cream. Served on toasted sour dough and topped with a magic egg, butternut and truffle oil.	£9

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

(GF) - Gluten Free (GFA) - Gluten Free Available

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

Please Note that all prices are subject to change based on market Prices

A discretionary 10% service charge will be added to tables of 10 or more

(DF) - Dairy Free (DFA)- Dairy Free Available



A La Carte Mains

Lamb -	Roasted rump of lamb served with a fricassee of new potatoes, tenderstem broccoli, green beans and samphire and a garnish of Crispy artichoke filled with goats cheese and a chimichurri sauce.	£26	
Monkfish -	Wrapped in parma ham and basil, served with curried spiced risotto, roasted red pepper puree and topped with toasted almonds and curry oil.	£20	
Plaice -	Whole grilled plaice with a herb crust, served with new potatoes, green beans and lemon caper butter (GFA)	£20	
Assiette of Pork - (GFA)	6hr braised pork belly with braised white cabbage, mashed potato,apple puree, black pudding, seasonal vegetables and a cider gravy.	£27	
Chicken schnitzel -	Chicken breast coated in breadcrumbs, sautéed in butter with sauteed potatoes, salad and drizzled with garlic butter.	£18	
Risotto - (GF)(V) (Vga)	Butternut and sage risotto served with a rocket and parmesan salad finished with truffle oil and parmesan crisps topped with butternut dice. Add grilled chicken for £8	£16	
Beef burger - (GFA) (DFA)	6 oz Aberdeen Angus burger with smoked monterey jack cheese, bacon, iceberg lettuce, red onion and tomato served with rustic fries and coleslaw. Add pulled pork + £3	£17	
Portobello (V)(VGA) burger - (GFA) (DFA)	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 and coleslaw.	£16	
Tex Mex Burger-	Mixed beans burger with sriracha mayo with iceberg lettuce, red onion and tomato served with rustic fries and coleslaw.	£17	
8oz Fillet Steak £35 8oz Sirloin Steak £26-	Chargrilled to your liking, all served with rustic fries, garlic mushrooms, grilled tomato and a rocket salad.		
Add a choice of sauce	Garlic Butter - Peppercorn - Redwine - Blue Cheese -Truffle Butter Side Dishes	£2	
Rustic fries £3 Rocket and Parmesan Salad £6 Beer battered onion rings (G) £3 Truffle and Parmesan Chips £8 Seasoned Greens £3 Side Salad £4 Loaded fries £5 (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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Eton mess - (GFA)(V) Traditionally served with mixed fresh berries, chantilly cream and meringue.

Cheese board -

A selection of Kentish cheeses served with a mixture of crackers, grapes, and apple chutney.

£11.50

Ashmore farmhouse (Cheddar) - Gruff (Goats) - Kentish Blue (Stilton) - Bowyers (Brie)

Brownie - (GF) (N)

Chocolate brownie served with winter berry compote and vanilla ice cream.

£8

£8

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Cheesecake-Vanilla flavoured cheesecake topped with a Cherry Glaze finished with fresh berries

and amaretto ice cream.

Creme caramel -

Set egg custard mix with a caramel top. Served with shortbread biscuit and berries.

Waffle - (V) £8

Belgian waffle topped with vanilla ice-cream, chocolate sauce and fresh berries.

Marquis - (GF)

Dark chocolate set mousse served with chantilly cream and a winter berry compote.

£8

Marshfields -A choice of ice creams served with chocolate sprinkles, whipped cream and a Belgian wafer.

Ice cream - (GFA)

Vanilla - Chocolate -- White Chocolate and HoneyComb - Chocolate -Raspberry Pavlova

Lemon Sorbet-Raspberry Sorbet

1 scoop - £2.50 2 scoop - £4.50 3 scoop - £6.00

Brunch & Lunch served every

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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

6 for £35

6 for £65

9 for £50

9 for £90





Did you know that we can cater for large parties?

Whether it's a birthday, anniversary or just a get together, we've got you've covered.

Aside from our main menu's we also can provide buffets.

For inquires call us on 01304 366661 or email us on tcydeal@gmail.com.



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