

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

(GF) - Gluten Free (GFA) - Gluten Free Available (DF) - Dairy Free (DFA)- Dairy Free Available
(V) - Vegetarian (VG) - Vegan (VGA)- Vegan 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

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)	Summer vegetable risotto with sevenscore asparagus, peas, courgette, tenderstem broccoli served with a rocket and parmesan salad finished with a magic egg and parmesan crisps. 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 burger - (V)(VGA) (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- Add a choice of sauce	Chargrilled to your liking, all served with rustic fries, garlic mushrooms, grilled tomato and a rocket salad. Garlic Butter - Peppercorn - Redwine - Blue Cheese -Truffle Butter	£2

Side Dishes

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
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T.C.Y

THE COURT YARD

- Eton mess - (GFA)(V)** Traditionally served with mixed fresh berries, chantilly cream and meringue.
£8
- 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
- Cheesecake-** Vanilla flavoured cheesecake topped with a Cherry Glaze finished with fresh berries
£8 and amaretto ice cream.
- Creme caramel -** Set egg custard mix with a caramel top. Served with shortbread biscuit and berries.
£8
- Waffle - (V)** Belgian waffle topped with vanilla ice-cream, chocolate sauce and fresh berries.
£8
- 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**

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**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

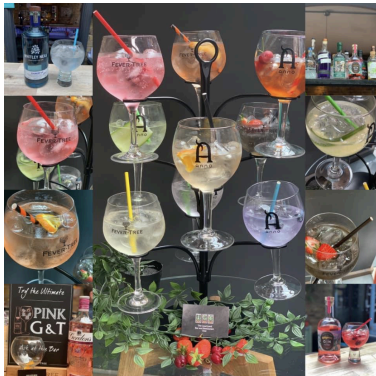
6 for £35

9 for £50

Pornstar Mar-TREE-nis

6 for £65

9 for £90



T·C·Y
THE COURT YARD

**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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