



## The Courtyard Lunch / Dinner Menu

---

Lunch    Wed – Sat        12pm – 3pm    Close

Dinner   Wed/Thu 5.30 – 9pm Close    Fri/Sat 5.30 – 10pm Close

---

Please advise staff about any allergies before ordering so we can discuss your options. Dish description lists main ingredients only.

*Please remember to check boards for specials.*

<b>Fresh Crab Bisque</b>	<b>£9.00</b>
smooth, creamy crab soup served with anchovy crostini	
<b>Mixed Leaf Salad</b>	<b>£7.50</b>
with cherry tomatoes, feta, hummus & olives	
<b>Home-made Chicken Liver &amp; Brandy Pate</b>	<b>£7.50</b>
served with home-made plum & apricot chutney	
<b>Baked Jumbo Prawns</b>	<b>£8.50</b>
in a creamy coconut, roast pepper & mild chilli sauce	
<b>Fried Goats Cheese in an almond &amp; bread crust</b>	<b>£8.00</b>
served with a spiced cranberry compot	
<b>Baked Ramsay Black Pudding</b>	<b>£8.00</b>
Served with caramelised apples and crusty bread	
<b>Soup of the Day</b>	<b>£5.50</b>

<b>Baked Chicken Breast</b> stuffed with leek & Parma Ham mousse wrapped with bacon, served with a light white wine sauce, fried potatoes & veg	<b>£19.50</b>
<b>Baked Salmon Fillet with King Prawn</b> served with tarragon & Prosecco sauce, fried potatoes and veg	<b>£19.50</b>
<b>Risotto with Tomato, Roast Red Peppers, Sugar Snaps &amp; Chilli</b> topped with Parmesan shavings & wild rocket (can be vegan)	<b>£16.00</b>
<b>Crispy Strudel</b> - filo pastry filled with roasted sweet potato , red peppers, leek, pine nuts and harissa spice served with fried potatoes & a light tarragon sauce   vegan	<b>£17.00</b>
<b>Pan Fried Venison Medallions</b> with crispy Pancetta, red wine & thyme gravy, red cabbage, chive mash	<b>£25.50</b>
<b>Jaegerschnitzel</b> Pan fried escalope of pork fillet with wild mushroom, bacon & cream sauce, fried potatoes and veg	<b>£18.50</b>
<b>Home-made Sticky Toffee Pudding</b> served with vanilla ice-cream	<b>£7.50</b>
<b>Home-made Mango &amp; Passionfruit Cheesecake</b> on a biscuit base	<b>£8.00</b>
<b>Chocolate Pot</b> topped with caramelised almonds, served with pouring cream	<b>£8.00</b>
<b>Classic Home-made Crème Brulee</b>	<b>£7.50</b>
<b>Apfelkuechle</b> fried apple slices in batter, dusted with cinnamon sugar, served with vanilla ice-cream	<b>£7.50</b>
<b>Hot Raspberries</b> cooked in red wine served with vanilla ice cream	<b>£7.50</b>
<b>Cheese &amp; Biscuits served with home-made chutney</b>	<b>£8.75</b>

### Children's Options

<b>Penne Pasta with Meatballs &amp; Tomato Sauce</b>	<b>£8.50</b>
<b>Penne Pasta with a Cheesy Sauce</b>	<b>£6.50</b>
<b>Breaded Chicken Strips with fried potatoes</b>	<b>£8.50</b>