







BRUNCH

Served 12pm - 2pm

Mushroom Rarebit on Sourdough (V) 7 A cheese and beer infused béchamel, with sautéed mushrooms, on sourdough toast. Served with a dressed salad.

Posh Beans on Toast (VE) 6 Cannellini, pinto and butterbeans, stewed in thick tomato sauce, on toasted sourdough. Served with a dressed salad.

Huevous Rancheros (V) 6
Toasted tortilla, topped with black bean and sweetcorn salsa. Served with avocado, feta and a free range fried egg.

SANDWICHES

Served 12pm - 2pm

Fish Finger Sandwich 7.5
Freshly beer battered fish goujons, in sliced white bread, with homemade tartare sauce and rocket.

Roast Beef & Piccalilli 7.5
Rare, sliced roast beef, with horseradish sauce and homemade piccalilli.

Egg & Cress (V) 5
Free range boiled eggs, combined with seasoned mayonnaise and cress.

Ham Salad 6
Freshly-cooked, smoked ham with tomato cucumber and green leaves.

Mozzarella, Tomato & Pesto (V) 6 Homemade pesto, with slices of mozzarella, tomatoes and green leaves.

All served with Dressed Leaves. Upgrade to Fries for 1.5 or Sweet Potato Fries 1.75

Gluten free bread available on request.





JACKET POTATOES

Served 12pm - 2pm and 5pm - 7.30pm

Served Plain with Butter (V + GF) 4.5
Stilton Mushrooms (V + GF) 7
Roasted Vegetables (VE + GF) 6
Tuna Mayonnaise (GF) 6
Bacon (GF) 6
Cheese (V + GF) 5.5
Baked Beans (VE +GF) 5

SIDES

Served 12pm - 2pm and 5pm - 7.30pm

Skin on fries (VE + GF) 3

Sweet potato fries (VE + GF) 3.5

Olives (VE + GF) 3

Hummus & Pitta (VE) 3

KIDS

Served 12pm - 2pm and 5pm - 7.30pm

Fish Goujons 5

Battered white fish, served with fries and peas.

Lasagne & Chips 5

Homemade lasagne, served with fries and salad.

Chicken Goujons 5

Chicken goujons, served with fries and salad.

Jacket Potato (V) 5

A jacket potato, with a choice of cheese and beans or bacon.

MAINS

Served 12pm - 2pm and 5pm - 7.30pm

Homemade Lasagne 12

Made with Hereford beef, the chef's own special bolognese recipe and a creamy béchamel. Served with salad and fries.

The Courtyard Burger 11

A 6oz beef burger, in a brioche roll, with homemade tomato and red onion relish, gherkins, red onions, burger sauce and salad leaves. Served with fries.

Chicken Burger 11

Battered chicken fillet, in a brioche bun, with chipotle mayonnaise, red onions and salad leaves. Served with fries.

Why not beef up your burger with an extra? +Smoked bacon 1 +American Cheese 1 +Stilton 1

Fish & Chips 12.50

Butty Bach battered white fish, deep-fried until light and crispy. Served with chunky chips, minted peas, homemade tartare sauce and lemon.

Smokey Three Bean Chilli (VE) 10

Red and yellow peppers and a mix of cannellini, red kidney and black turtle beans in a spiced, smoky tomato sauce.

Served with nachos.

Soup of the Day (V) 5

See the specials board for today's selection. GF bread available on request.

Quiche & Salad 10 Quiche and three salads.

Mixed Salad (V) 7 Three salads.

Quiche 4 Quiche without salad.





SOFT DRINKS

Pepsi (glass) 2.4/2.85 Pepsi Max (glass) 2.15/2.55 Pepsi (bottle) 2.35 Pepsi Max (bottle) 2.1 Orange Tango (glass) 2.4/2.85 Orange Tango (bottle) 2.1 R Whites Lemonade (glass) 2.15/2.55 Appletiser 2.6 Fentimans Ginger Beer 2.6 Victorian Lemonade 2.6 **Elderflower Presse** 2.6 **J20** 2.6 Orange Juice (glass) 1.95/2.50 Pineapple Juice (glass) 1.95/2.50 Tomato Juice (glass) 1.95/2.50 Apple Juice 2.60 Squash 1 Squash & Soda 1.1 Fruit Shoot 1.5 Ribena 1.5 Coke (bottle) 2.35 Diet Coke (bottle) 2.1 Sprite (bottle) 2.1 Fever-Tree Indian Tonic 1.8 **Fever-Tree Indian Light Tonic 1.8** Fever-Tree Mediterranean Tonic 1.8 Fever-Tree Ginger Beer 1.8 Fever-Tree Ginger Ale 1.8 **Britivic Tonic** 1.4 Bitter Lemon 1.4 Red Bull 21

MIXERS/DASH

Pepsi Max 0.5 Lemonade 0.5 Orange Juice 0.5 Bitter Lemon 1.4 Soda 0.4 Fever-Tree Indian Tonic/Light Tonic 1.8 Fever-Tree Mediterranean Tonic 1.8 Fever-Tree Ginger Ale 1.8 Fever-Tree Ginger Beer 1.8

Pepsi 0.5

BEERS & WINES

DRAUGHT Butty Bach 4.5% 3.7/1.9 Carling 4% 3.85/2 Cobra 4.3% 3.9/2 Pravha 4% 4.2/2.2 Mortimers Orchard 5% 3.9/2 **Stowford Cider 4.5%** 3.8/1.95 Stowford Mixed Berries 4% 3.9/2 Stowford Cloudy 4% 3.9/2

BOTTLES

Peroni 5.1% 3.6 Peroni Gluten Free 5.1% 3.6 Corona 4.5% 3.6 **Budvar 5%** 3.6 **San Miguel 5%** 3.6 Peroni Libera 0.0% 3.4 **HPA 4%** 3.9 **Doom Bar 0%** 3.4 **Doom Bar 4.3%** 4

Henry Westons Vintage 8.2% 4 Henry Westons Organic 6% 4 Henry Westons Vintage Medium Sweet 4.5% 4 Stowford Low Alcohol 0.5% 4

WHITE WINES

4.85/6.25/18 Ákau Sauvignon Blanc New Zealand 12.5% 4.95/6.45/19 **Jean Julien Chardonnay France 12%** 4.85/6.25/18

RED WINES

Basking Lizards Shiraz Australia 13.5% 4.85/6.25/18 Pier 42 Merlot Chile 12.5% 4.85/6.25/18

7 Fires Malbec Argentina 13% 4.85/6.25/18

D'avento Pinot Grigio Italy 12%

ROSÉ WINES

La Cour Des Dames Grenache France 12.5% 4.85/6.45/18

SPARKLING

Il Cortigiano Prosecco Bottle, Italy 11% 22 iHeart Mini Prosecco 200ml, Italy 11% 6.5

Wine prices are for 175ml / 250ml / Bottle 125ml measure available on request





SPIRITS

GINS Chase GB 40% 3.1 Chase Pink Grapefruit & Pomelo 40% 3.1 Chase Seville Marmalade 40% 3.1 Chase Rhubarb & Bramley Apple 40% 3.1 Chase Hedgerow Elderflower Gin 40% 3.1 **Penrhos Dry 40.5%** 3.1 Penrhos Rhubarb 40.5% 3.1 Hendricks 41.4% 3.1 Whitley Neill 43% 3.1 Whitley Neill Raspberry 43% 3.1 Whitley Neill Blackberry 43% 3.1 Whitley Neill Blood Orange 43% 3.1 **Bulldog 40%** 3.1 **Tanqueray 43.1%** 3.1 Bombay Sapphire 40% 3.1 **Plymouth 41%** 3.1

VODKAS

Chase 40% 3.1 Chase Marmalade 40% 3.1 Chase Rhubarb 40% 3.1 Chase Oak Smoked 40% 3.1 **Smirnoff Red 37.5%** 2.6 **Absolut 40%** 2.85 **Grey Goose 40%** 3.4 **Belvedere 40%** 3.2 Ciroc 40% 3.1

OTHER SPIRITS 25ml Bacardi 37.5% 2.7 **Archers 18%** 2.7 Malibu 21% 2.7 Courvoisier VS 40% 3 Bells 40% 2.7 Pimms 25% 2.7 Talisker Single Malt 45.8% 3.5 Penrhos Honey Spiced Rum 40.5% 3 Captain Morgan Dark 40% 2.7 Captain Morgan Spiced 35% 2.7 **Disaronno 28%** 2.7

50_ml

Martini 15% 2.7 Croft Original 17.5% 2.7 Port 19% 2.7 Harvevs Bristol Cream 17.5% 2.7 **Baileys 17%** 2.8

ALLERGEN INFORMATION

If you have a food allergy or intolerance please inform a member of staff before placing your order.

We have an extensive allergen book with all ingredients and manufactures guidance, for you to make an informed decision.

All meals are prepared in an open plan kitchen where allergens are in frequent use. There is a small possibility that traces of allergens may be found in prepared dishes.

All items cooked in our deep fat fryers are at risk from cross contamination as products containing the following allergens are deep fried: wheat, barley, oats rye, crustaceans and fish.

All burgers are cooked well done in line with regulations.

KEY: (V) Vegetarian (VE) Vegan (GF) Dish does not contain gluten*
*Made in a kitchen that handles gluten, we cannot guarantee zero cross-contamination.