

Breakfast – served until 11.30am

Granola, fruit, compote <i>With Greek yoghurt</i>	£8.50
Melted cheddar & ham butter croissant	£6.95
American pancakes, <i>Berries, compote, maple syrup, crème fraiche</i>	£10
Eggs on two toasted muffins (gfo) Florentine	£10
<i>Spinach, poached eggs, hollandaise sauce</i>	
Royale	£11
<i>Smoked salmon, poached eggs, hollandaise sauce</i>	
Benedict	£10
<i>Cured ham, poached eggs, hollandaise sauce</i>	
Avocado, smoked salmon, poached eggs <i>Fresh chilli, open sour toast (gfo)</i>	£14.50
Courtyard Brunch – the full works!	£14
<i>Butchers pork sausage, 2 slices of smoked back butchers bacon, black pudding, free range fried egg, grilled tomato, mushroom, hash browns, baked beans, toast (gfo)</i>	

Vegetarian Brunch	£13
<i>Spinach, grilled tomato, mushrooms, vegetarian sausages, two free range fried eggs, baked beans, hash browns, toast (vgo)</i>	

Lunch – served from 12pm

LIGHT BITES

Smoked salmon & avocado <i>Lemon, creme fraiche & capers (gf)</i>	£10
Salt & pepper squid <i>Paprika aioli, spring onion & salad</i>	£9.50
Soup of the day, baked ciabatta and herb butter <i>(gfo / vgo)</i>	£7.50
Thyme and shallot baked Camembert, <i>Baked ciabatta, fig marmalade (v) (To share or plenty for one!)</i>	£12.50

SALADS

Tuna Nicoise	£16
<i>pan fried tuna, anchovies, olives, capers, free range boiled egg, French beans, new potatoes, cherry tomatoes, vinaigrette (gf)</i>	
Courtyard autumn salad	£13
<i>Trio of beetroot, chickpeas and baby spinach with toasted pumpkin seeds, crispy kale and a honey mustard dressing (vg)</i>	
Salmon & fennel salad	£15
<i>pan fried fillet of salmon, pickled fennel with orange, rocket, toasted almonds and house dressing (gf)</i>	
Chicken & crispy bacon Caesar	£14
<i>Grilled chicken breast, fresh anchovies, cos lettuce, croutons, parmesan and Caesar dressing (gfo)</i>	

(v) – Suitable for vegetarians.

(vg) – Suitable for vegans. (vgo) – Vegan option available.

(gf) – Gluten free. (gfo) – Gluten free option available.

If you have any dietary requirements or wish to see our allergens information please just ask a member of the team.

CHEF'S RECOMMENDATIONS

Quiche of the day	£9.95
<i>Salad garnish & slaw</i>	
Shallot & pea ravioli	£12
<i>Tomato ragù, spinach & parmesan (v)</i>	
New York burger	£16
<i>8oz beef burger, lettuce, tomato, tomato relish, gherkin, cheddar, streaky bacon in a toasted brioche bun with slaw and sweet potato fries</i>	
Breaded cod goujons, hand cut chips	Small £13 Main £18
<i>Crushed garden peas, lemon, house tartare sauce</i>	
Pan fried sea bass	£18
<i>Garlic roasted Mediterranean vegetables, sauteed new potatoes, sauce vierge, black olive tapenade (gf)</i>	

SANDWICHES

Bavette grilled steak	£15
<i>Grain mustard mayo, grilled mushrooms, rocket on an open ciabatta & a blue cheese dressing</i>	
Smoked salmon, smashed avocado, poached eggs	£14.50
<i>On toasted sour dough, fresh chilli, rocket (gfo)</i>	
Courtyard turkey club	£14
<i>Turkey roasted and sliced in house, streaky bacon, tomato, lettuce, mayo on toasted white bread</i>	

Heirloom tomatoes & Stilton bruschetta	£12
<i>Red onion, marinaded tomatoes, olive oil, basil, blue cheese and pine nuts on a toasted sour dough (gfo, vgo)</i>	

FROM THE COUNTER

Pastries	£3.50
Almond Croissant	£4
Plain Croissant,	£3.50
<i>Butter & strawberry jam</i>	

Slice of our daily cakes	£4.50
<i>Lemon drizzle (GF) / Victoria Sandwich/ Coffee Cake / Carrot Cake</i>	

French Artisan Patisserie	£4
<i>Lemon Tart / Mixed berry cheesecake / Chocolate & chantilly torte / Opera cake / Raspberry & white chocolate cheesecake (gf)</i>	

Fruit or plain scone,	1 for £4 or 2 for £6.50
<i>Clotted cream & strawberry jam</i>	

Courtyard Afternoon Tea	£25
<i>Selection of finger sandwiches: Smoked salmon / Free range egg mayonnaise and salad cress / Cucumber & cream cheese Artisan patisserie cakes / Fruit scone with clotted cream and jam. Glass of Prosecco.</i>	

Toasted tea loaf with butter	£4.50
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Ice-cream & sorbet

<i>One scoop £2 / Two scoops £4 / Three scoops £5 Choice of salted caramel or chocolate sauce</i>	
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