

## Breakfast – served until 11.30am

<b>Granola, fruit, compote, Greek yoghurt</b>	<b>£8.50</b>
<b>Melted cheddar &amp; ham butter croissant</b>	<b>£6.95</b>
<b>American pancakes,</b> <i>Berries, compote, maple syrup</i>	<b>£10</b>
<b>Eggs on two toasted muffins (gfo)</b>	
<b>Florentine</b>	<b>£10</b>
<i>Spinach, poached eggs, hollandaise sauce</i>	
<b>Royale</b>	<b>£11</b>
<i>Smoked salmon, poached eggs, hollandaise sauce</i>	
<b>Benedict</b>	<b>£10</b>
<i>Cured ham, poached eggs, hollandaise sauce</i>	
<b>Avocado, smoked salmon, poached eggs</b>	<b>£14.50</b>
<i>Fresh chilli, open sour toast (gfo)</i>	

<b>Courtyard Brunch – the full works!</b>	<b>£14</b>
<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>	

<b>Vegetarian Brunch</b>	<b>£13</b>
<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

<b>Chicken &amp; ham hock terrine</b>	<b>£9</b>
<i>Piccalilli, sourdough</i>	
<b>Smoked salmon &amp; avocado</b>	<b>£10</b>
<i>Lemon, creme fraiche &amp; capers (gf)</i>	
<b>Salt &amp; pepper squid</b>	<b>£9.50</b>
<i>Paprika aioli, spring onion &amp; salad</i>	
<b>Quiche of the day</b>	<b>£9.95</b>
<i>Salad garnish &amp; slaw</i>	
<b>Soup of the day, baked ciabatta &amp; herb butter</b>	<b>£7.50</b>
<i>(gfo / vgo)</i>	
<b>Thyme and shallot baked Camembert,</b>	<b>£12.50</b>
<i>Baked ciabatta, fig marmalade (v) (To share or plenty for one!)</i>	

### SALADS

<b>Courtyard autumn salad</b>	<b>£13</b>
<i>Trio of beetroot, chickpeas and baby spinach with toasted pumpkin seeds, crispy kale and a honey mustard dressing (vg)</i>	
<b>Salmon &amp; fennel salad</b>	<b>£15</b>
<i>pan fried fillet of salmon, pickled fennel with orange, rocket, toasted almonds and house dressing (gf)</i>	
<b>Chicken &amp; crispy bacon Caesar</b>	<b>£14</b>
<i>Grilled chicken breast, fresh anchovies, cos lettuce, croutons, parmesan and Caesar dressing (gfo)</i>	

### CHEF'S RECOMMENDATIONS

<b>Italian four cheese ravioli</b>	<b>£12</b>
<i>Tomato ragù, spinach &amp; parmesan (v)</i>	
<b>New York burger</b>	<b>£16</b>
<i>8oz beef burger, lettuce, tomato, gherkin, cheddar, streaky bacon in a toasted brioche bun with slaw &amp; sweet potato fries</i>	
<b>Beer battered cod, hand cut chips</b>	<b>£18</b>
<i>House mushy peas, tartare sauce, lemon</i>	
<b>Pan fried sea bass &amp; roasted vegetables</b>	<b>£18</b>
<i>Sauteed new potatoes, sauce vierge, olive tapenade (gf)</i>	
<b>Crab tagliatelle</b>	<b>£13</b>
<i>Chilli, parsley, lemon</i>	
<b>Pork schnitzel</b>	<b>£16</b>
<i>French fries, cranberry sauce</i>	

### SANDWICHES

<b>Bavette grilled steak</b>	<b>£15</b>
<i>Grain mustard mayo, grilled mushrooms, rocket on an open ciabatta &amp; a blue cheese dressing</i>	
<b>Smoked salmon, smashed avocado, poached eggs</b>	<b>£14.50</b>
<i>On toasted sour dough, fresh chilli, rocket (gfo)</i>	
<b>Courtyard turkey club</b>	<b>£14</b>
<i>Turkey roasted and sliced in house, streaky bacon, tomato, lettuce, mayo on toasted white bread</i>	
<b>Heirloom tomatoes &amp; Stilton bruschetta</b>	<b>£12</b>
<i>Red onion, marinaded tomatoes, olive oil, basil, blue cheese and pine nuts on a toasted sour dough (gfo, vgo)</i>	

### FROM THE COUNTER

<b>Pastries</b>	<b>£3.50</b>
<b>Almond Croissant</b>	<b>£4</b>
<b>Plain Croissant,</b>	<b>£3.50</b>
<i>Butter &amp; strawberry jam</i>	
<b>Slice of our daily cakes - ask your server (gfo)</b>	<b>£4.50</b>
<b>French Artisan Patisserie - ask your server (gfo)</b>	<b>£4</b>
<b>Fruit or plain scone,</b>	<b>1 for £4 or 2 for £6.50</b>
<i>Clotted cream &amp; strawberry jam</i>	
<b>Courtyard Afternoon Tea</b>	<b>£25</b>
<i>Selection of finger sandwiches: Smoked salmon / Free range egg mayonnaise and salad cress / Cucumber &amp; cream cheese Artisan patisserie cakes / Fruit scone with clotted cream and jam. Glass of Prosecco.</i>	
<b>Toasted tea loaf with butter</b>	<b>£4.50</b>
<b>Ice-cream &amp; sorbet</b>	
<i>One scoop £2 / Two scoops £4 / Three scoops £5</i>	
<i>Choice of salted caramel or chocolate sauce</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.