

## Meet Eat Celebrate

Only the best.

We pride ourselves on using the freshest ingredients, all our food is prepared in house and cooked to order. Our cakes, patisserie, bagels, sour toast, soups, burgers and even our mayo are all made here by our team of chefs. We roast and carve the turkey and ham, and filet and batter the fish. We hope that this attention to detail is tasted by you our fantastic customers.

### Brunch – served until 12 noon

Courtyard Brunch Pork sausage from Hartley Wintney butchers, back bacon and black pudding, free range fried egg, grilled tomato, mushroom, hash browns, baked beans, toast (GFO)	14
Vegetarian Brunch Spinach, grilled tomatoes, mushroom, vegetarian sausages, free range fried eggs, hash browns, baked beans, toast (VGO)	13
Eggs Florentine, poached eggs, hollandaise, toasted muffin, spinach add house roasted carved ham or smoked salmon	9 4
American Pancakes, berries, maple syrup	10
Avocado, smoked salmon, poached eggs, fresh chilli, sourdough toast (GFO)	14

### Lunch – served from 12 until 5pm

#### LIGHT BITES

Salt and pepper squid, paprika aioli, spring onion	9.50
Bubble & squeak cake, tomato, streaky bacon, free range fried egg	9.50
Soup of the day, daily baked bread, herb butter	9
Thyme & shallot baked camembert, rustic bread, onion marmalade	12.50

#### SANDWICHES

Courtyard Turkey Club House roasted turkey, streaky bacon, tomato, cos, fresh mayo, toasted white bread (GFO)	14
Green Club Rocket, hummus, carrot, radish, avocado, chargrilled pickled red pepper in a rosemary focaccia (VG) (GFO)	11
Avocado, sourdough toast, smoked salmon, poached eggs, fresh chilli (GFO)	14

Barbeque pulled pork, pickled red cabbage, brioche bun, slaw, French fries	12
King prawn, paprika aioli, avocado, radish, rocket open ciabatta	12
Grilled bavette steak, field mushroom, stilton cheese, wholegrain mustard mayo, rocket, open toast	14

#### SALADS

Chicken & bacon Caesar salad, cos lettuce, croutons, fresh anchovies, parmesan (GFO)	14
Buddha bowl with chickpea falafel, avocado, baba ganoush, broad beans, pumpkin seeds, coriander hummus, red cabbage, carrot, radish and rocket	13
Grilled goats cheese croutons, avocado, bacon lardons, leaves, toasted pine nuts, French dressing	15

#### MAINS

New York 8oz beef burger, bacon jam, cheddar, streaky bacon, cos, tomato, gherkin, toasted brioche, slaw, French fries	16
Beer battered cod, hand cut triple cooked chips, pea puree, cornichons and caper tartare	16
Roasted marmalade & honey glazed carved ham, French fries, free range fried eggs	13
Pork schnitzel, French fries, pickled cucumber	16
Fillet of salmon, pea and mint risotto, rocket	15
Fresh crab tagliatelle, white wine, cream, parsley, chilli, garlic	15

#### From the counter

Pastries	3.50
Almond Croissant	4
Plain Croissant, butter & strawberry jam	3.50
Slice of our daily cakes - ask your server (gfo)	4.50
French Artisan Patisserie - ask your server (gfo)	4.50
Toasted teacake	4
Fruit or plain scone, clotted cream & strawberry jam	1/ 4.50 2/6.50
Courtyard Afternoon Tea Selection of finger sandwiches: Smoked salmon / Free range egg mayonnaise & salad cress / Cucumber & cream cheese. Artisan patisserie cakes / Fruit scone with clotted cream and jam. Glass of Prosecco.	25
Ice-cream & sorbet- 1 / 2 / 3 scoops Choice of salted caramel or chocolate sauce	2/4/5

## SEASONAL COCKTAILS

<b>Hurricane:</b> Dark & White Rum based cocktail with passion fruit, orange juice, lemon juice and grenadine	8
<b>Caipirinha:</b> Refreshing Caipirinha is a classic cocktail with Cachaca, lime and sugar. Serve with fresh wedges of lime.	8
<b>Mojito:</b> White Rum, fresh mint, sugar, zesty lime and cooling soda water.	8

## HOUSE COCKTAILS

Gin & Tonic	7.50
Bucks Fizz	7
A Peachy Bellini	7
Bloody Mary	7
Espresso Martini	7

## SPIRITS

Gin, Vodka, Rum, Brandy, Tequila, Whisky, Sherry, Limoncello	25ml	4.50
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## SPARKLING WINES

Prosecco 11% Brut/Rose	125ml	6
	750ml	28
Lunetta 11%	200ml	7
Il Prosecco Frizzante 10.5%	375ml	11
Bollinger (Special Cuvee) 12%	375ml	30
Champagne Testulat 12%	750ml	44

## SPIRITS

Gin, Vodka, Rum, Brandy, Tequila, Whisky, Sherry, Limoncello	25ml:	4.50
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## HOUSE WINES OF THE DAY

White, Rose, Red	175ml	7
	250ml	8.50
	Bottle	25

For more wine choices see our bespoke wine list

## CIDERS, LAGERS & BEER

<b>Ciders</b>		
Hazy Hog	500ml 5%	5
Thatchers Old Rascal	500ml 5%	5
Magners Pear	500ml 4.5%	5
<b>Lagers</b>		
San Miguel	330ml 5%	4.25
Peroni	330ml 5.1%	4.25
Corona	330ml 4.8%	4.25
Samual Adams	330ml 4.8%	4.25
<b>Beer</b>		
Hogs Back T.E.A	500ml 4.2%	5
Hogs Back Gardeners Tipple	500ml 4%	5.25

## SOFT DRINKS

Coke, Diet Coke, Sprite	330ml	3.50
Lemonade, Soda, Tonic	200ml	2.20
Elderflower Pressé	275ml	4
Ginger Beer	275ml	4
Cloudy Lemonade	275ml	4
Mango Juice	240ml	3.50
Cloudy Apple Juice	240ml	3.50
Mineral Water	Small	2.50
	Large	4.30
Freshly squeezed Orange/Apple juice		3.50

Iced Matcha Latte 5

<b>Milk Shakes</b>		
Vanilla, Strawberry, Salted Caramel, Chocolate		4
Matcha Green Tea		5
Mint White Chocolate		5
Peanut Butter Brownie		5
Oreo Cheesecake		5

<b>Smoothies</b>		
Berry-Go-Round		4
Strawberry, Blackberry and Raspberry		

<b>Detox Zing</b>		4
Banana, Blueberry, Carrot, Courgette and Ginger		

<b>Pash 'N' Shoot</b>		4
Mango, Pineapple and Passionfruit		

## HOT DRINKS

<b>Our Artisan 100% Arabica Coffees</b>		
Espresso		2.50
Americano Black, Double Espresso, Macchiato		2.75
Americano Hot/Cold Milk		3.00
Cappuccino, Latte, Flat White		3.20
Mocha		3.50
Cortado		3

Hot Chocolate		3
Courtyard Hot Chocolate		4

<b>Non-Dairy</b>		
Soya milk		0.50
Almond milk		0.50
Oat Milk		0.50

Syrups: Gingerbread, Caramel, Vanilla, Hazelnut 0.60

<b>Tea Infusions</b>		2.50
Black Tea: English Breakfast/Decaf, Earl Grey, Darjeeling, Masala Chai Green Tea: Pure Green Tea, Jasmine, Fruit & Infusions, Camomile, Organic Red Fruit, Lemon & Ginger, Pure Peppermint		

Loose Tea leaves: 3.50