

## 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, breads, soups, burgers, sauces 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** 14  
Pork sausage from Hartley Wintney butchers, back bacon and black pudding, free range fried egg, grilled tomato, mushroom, hash browns, baked beans, toast (GFO)

**Vegetarian Brunch** 13  
Spinach, grilled tomatoes, mushroom, vegetarian sausages, free range fried eggs, hash browns, baked beans, toast (VGO) (GFO)

**Eggs Florentine, poached eggs, hollandaise, toasted muffin, spinach** 10  
add house roasted carved ham or smoked salmon 4

**American Pancakes, berry compote, berries, maple syrup, creme fraiche** 10

**Scrambled Eggs, smoked salmon, toast (GFO)** 10

**Smashed avocado, smoked salmon, sourdough toast, poached eggs, chilli (GFO)** 15

## Lunch – served from 12 until 5pm

### LIGHT BITES

**Smoked salmon, avocado, creme fraiche, capers, lemon (GF)** 10.50

**Salt and pepper squid, paprika aioli, spring onion** 9.50

**Bubble & squeak cake, tomato, streaky bacon, free range fried egg** 12

**Thyme & shallot baked camembert, rustic bread, onion marmalade** 14

### SANDWICHES

**Courtyard Turkey Club** 14  
House roasted turkey, streaky bacon, tomato, cos lettuce, fresh mayo, toasted white bread (GFO)

**Green Club**  
**Rocket, hummus, carrot, radish, avocado, chargrilled pickled red pepper in a rosemary focaccia (VGO) (GFO)** 11

**Smashed avocado, smoked salmon, sourdough toast, poached eggs, chilli (GFO)** 15

**King prawn, paprika aioli, avocado, radish, rocket open ciabatta** 13

### SALADS

**Caesar Salad, pan fried chicken breast, bacon, cos lettuce, croutons, fresh anchovies, parmesan (GFO)** 15

**Super Buddha bowl, chickpea falafel, avocado, baba ganoush, broad beans, pumpkin seeds, coriander hummus, pickled red cabbage, carrot, radish, rocket and pomegranate seeds (VG) (GFO)** 14

**Grilled goats cheese croutons, avocado, bacon lardons, leaves, toasted pine nuts, French dressing (GFO)** 15

**Our classic Greek salad - perfect for summer (GFO)** 12.50

### MAINS

**New York 8oz beef burger, bacon jam, cheddar, streaky bacon, cos, tomato, gherkin, toasted brioche, slaw, French fries** 16

**Roasted marmalade & honey glazed-house roasted carved ham, French fries, free range fried eggs (GF)** 14

### 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  
**House baked tea loaf, toasted with butter and jam** 4.50  
**Fruit or plain scone, clotted cream & strawberry jam** 1/ 4.50  
2/6.50

**Courtyard Afternoon Tea** 25  
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.

**Jude's Hampshire's award winning ice-creams** 3/scoop

Charcoal coconut / Rum 'n' Raisin / Ginger Spice / Pistachio / Mint Choc Chip / Vanilla (VG)/ Raspberry Ripple (VG)  
Choice of salted caramel or chocolate sauce

**Sorbets - Blood Orange / Lemon / Raspberry / Mango**

**Ice-cream tubs Vanilla / Chocolate / Salted Caramel / Gin & Tonic** 4.50

## 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	8
Bucks Fizz	8
A Peachy Bellini	8
Bloody Mary	8
Espresso Martini	8

## 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
<b>Milk Shakes</b>		
Vanilla, Strawberry, Salted Caramel, Chocolate		4
Oreo Cheesecake		5
<b>Smoothies</b>		
Berry-Go-Round		4
Strawberry, Blackberry and Raspberry		4
<b>Pash 'N' Shoot</b>		4
Mango, Pineapple and Passionfruit		

## HOT DRINKS

<b>Wogan Coffee Roastery - Bristol</b> <i>3rd Family Generation. Speciality, ethical &amp; sustainable hand roasted artisan coffee</i> Our Artisan 100% Arabica Coffees		
Espresso		2.50
Americano Black, Double Espresso, Macchiato		3
Americano Hot/Cold Milk		3.50
Cappuccino, Latte, Flat White		3.50
Mocha		4
Cortado		3.50
Chai Latte		3.50
<b>Hot Chocolate</b>		3
Courtyard Hot Chocolate		4.50
<b>Non-Dairy</b>		
Soya milk		0.50
Almond milk		0.50
Oat Milk		0.50
<b>Syrups: Gingerbread, Caramel, Vanilla, Hazelnut</b>		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		
<b>Loose Tea leaves:</b>		3.50