

Starters and Small Plates



Soup of the day, bread roll and butter (gf available)	£5
Tempura battered seabass & king prawns, pea pesto	£7

Order one of the following as a starter or choose 3-4 per person as tapas to share as an alternative to a main course (Choose 3 for £10 all day Thursdays)

Olives marinated in herbs and oil (v)(ve)	£3.50
Warm breads, olive oil and balsamic (v)(ve)	£4
Halloumi fries, sweet chilli dip (v)	£4
Patatas alioli (potatoes & garlic mayo) (v)(gf)	£4
Pan Catalan (garlic & tomato bread) (v) (ve)	£4
Italian meat board (Prosciutto, Italian salamis), shaved Parmesan, olives	£6
Garlic & thyme baked mushrooms, ciabatta	£5
Chorizo braised in red wine	£5
Cauliflower cheese croquettes (v)	£4
Garlic king prawns (gf)	£6
Pork bao bun, sticky pork belly, steamed bun, cucumber, spring onion	£6

Main Meals

Greek beef stifado, slow cooked beef, tomatoes, saffron rice or mash (gf)	£14
Pan fried chicken breast, butternut squash & potato gnocchi, wilted spinach, parmesan cream sauce	£13
Teriyaki slow cooked pork belly, Asian slaw, noodles, sesame	£14
Tempura battered haddock fillet, fries, peas, tartare sauce	£14
Shitake mushroom & Parmesan fritter, beetroot rosti, ratatouille (v)	£12
Braised Ham hock, cauliflower cheese croquette, caramelised pineapple, pea puree, fries	£13
Minted lamb kofta, Greek salad, flatbread, fries, tzatziki	£14
Katsu curry, our take on the Japanese rich & fruity smooth curry sauce, steamed rice	
With panko breaded chicken	£13
With panko breaded aubergine (ve)	£12
Ricotta & Parmesan tagliatelle, mushrooms, spinach (v) (with ham +£2)	£12
Pan fried seabass fillets, tomato, chickpea & chorizo stew	£14
Chicken and Leek Pie, mash, buttered greens, cream sauce	£13

Lunchtime

Thursday -Saturday 12-5.30pm / Sunday 12-2.30pm

Choose any main from our menu above plus a starter or dessert for £15 (excludes seabass starter and cheeses) (up to 8pm on a Thursday evening)

Scampi Po'boy scampi, sub-roll, tomato, leaves, gherkin, cajun mayo, fries £8

Pork bao bun, sticky pork belly, steamed bun, cucumber, spring onion, fries £9

Grilled Halloumi, flatbread, spinach, tzatziki, fries £8

Yorkshire pudding Wraps (all with fries)

Sirloin beef strips, horseradish mayo, leaves, £9

Chicken, sausagemeat stuffing, mayo, leaves £8

Apricot & rosemary nut roast, mayo, leaves £7

Sides

Fries **£2.50** | Cheesy fries **£3** | Buttered greens **£2.50** | Garlic flat bread **£2.50**
Cheesy Garlic flat bread **£3** | Dressed salad **£3**

Desserts

Lemon Crème brûlée, raspberry shortbread (gf available) **£6**
Salted caramel chocolate brownie, vanilla ice cream, caramel sauce **£6**
Portuguese custard tart, cream, (gf) **£6**
Sticky toffee pudding, toffee sauce, custard or ice cream **£6**
Selection of luxury British cheeses, celery, chutney, biscuits (gf available) **£8**
Afogato – vanilla ice cream, espresso coffee, chocolate shards (gf)(vegan available) **£4.50**
Add a shot of Tia Maria, Bailey's, Kahlua, Amaretto **£2.50**

Children's meals

Main course £5.50 / Two course £7.50 / Three course £9

Garlic bread (v) Soup of the day	Tomato pasta with cheese, garlic flatbread (v) Chicken nuggets, chips, peas or beans Fishfingers, chips, peas or beans Sausage, mash, Yorkshire pudding, peas,	Vanilla ice cream (toffee or choc sauce)
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Afternoon Tea

We serve traditional afternoon tea for 2-30 guests using vintage china and tea stands. 24 hours minimum notice required (longer for larger groups) £5 per person deposit taken. Please ask for details.

Terms and conditions apply

Traditional Afternoon Tea £12.95 per person

Afternoon tea with table cloths and chair covers £15.95 pp

Add a glass of Prosecco +£5

Child's afternoon tea (under 12) £7.50

Book The Courtyard for your private event

Due to the government restrictions we are unable to host any events larger than 30 people at the current time. The situation is being updated regularly.

If you are looking for a venue for a private event please speak to us. We are able to offer a private room or exclusive use for your event with no room hire charge. Minimum numbers apply and The Courtyard will provide all catering.

Gluten Free (gf), Vegetarian (v) and vegan (ve) options are shown,

We are happy to provide allergen guidelines for all of our menu items. For more detailed information please speak to a member of our team. We take additional measures when told about allergens but as allergens are used in the preparation of food in our kitchen, we cannot guarantee all traces are completely removed

We try to support local businesses

Where possible our meat is from Bromley Butchers, Wombourne and our fruit and vegetables are from Taylor's, Wombourne