

Tapas and Starters

We suggest 3-4 tapas to share per person as an alternative to a main course

(Choose 3 for £10 all day Thursdays – excludes seabass)

Soup of the day bread roll and butter (gf available)	£5
Tempura battered seabass & king prawns pea pesto	£7
Olives , marinated in herbs and oil (v)(ve)(gf)	£3.50
Warm breads olive oil and balsamic (v)(ve)	£4
Halloumi fries sweet chilli dip (v)	£4
Patatas bravas (potatoe, tomato sauce) (ve)(gf)	£4
Deep fried polenta sundried tomato tapenade (v)(ve)	£4
Italian meat board (Prosciutto, Italian salamis), shaved Parmesan, olives	£6
Garlic & thyme baked mushrooms , ciabatta (v)(ve)	£5
Chorizo braised in red wine	£5
Cauliflower cheese croquettes (v)	£4
Gigantes Plaki(v) (gf) butterbeans, fragrant tomato sauce, feta	£5
Cheddar & leek tart	£5

Sides

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

2 Courses for £15

All day Thursday

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

Choose any starter or dessert with a main course for £15

(excludes seabass starter, lamb shank and cheeses)



Main Meals

Lamb Shank Kleftico (gf) slow cooked in a Greek style tomato, red pepper, potato & lemon sauce with feta	£17
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
Baked Salmon Fillet (gf) beetroot rosti, ratatouille	£14
Braised Ham Hock cauliflower cheese croquette, caramelised pineapple, pea puree, fries	£13
Steak & Ale Pie Stilton mash, hispi cabbage, ale gravy	£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 Red pepper, chickpea & chorizo stew	£14
Chickpea & Courgette Pie (ve) mash, greens, vegan gravy	£12
Bromley Butcher's Pork sausages Colcannon mash, hispi cabbage, caramelised onion gravy	£13

Available 12-5.30pm (12-2.30pm on Sundays)

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

Grilled Halloumi Flatbread, spinach, red onion chutney, 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

Children's meals

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

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

Book The Courtyard for your private event

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 and can adapt some dishes if needed. 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.



Desserts

Irish Cream Crème brûlée £6
shortbread (gf available)

Salted Caramel Chocolate Brownie £6
vanilla ice cream, caramel sauce

Toffee Apple Crumble Tart, custard or ice cream £6

Sticky Toffee Pudding £6
toffee sauce, custard or ice cream

Vegan Ginger and Date Sponge £6
Toffee sauce, vegan ice cream

Selection of luxury British cheeses £8
celery, chutney, biscuits (gf available)

Afogato - £4.50
vanilla ice cream, espresso coffee, chocolate shards (gf)(vegan available)
Add a shot of Tia Maria, Bailey's, Kahlua, Amaretto £2.50

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) £7.95