

Tapas and Starters

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

(Choose 3 for £12 all day Thursdays – excludes seabass)

Soup of the day bread roll and butter (gf available)	£5
Tempura battered king prawns Wasabi mayonnaise	£7
Olives , marinated in herbs and oil (v)(ve)(gf)	£3.50
Warm breads olive oil and balsamic (v)(ve)	£4
Halloumi fries , harissa yoghurt, sesame seeds(v)	£4.50
Patatas bravas (potato, tomato sauce) (ve)(gf)	£5
Deep fried polenta sundried tomato tapenade (v)(ve)	£4
Italian meat board (Prosciutto, Italian salamis), shaved Parmesan, olives	£7
Garlic & thyme baked mushrooms , focaccia (v)(ve)	£6
Chorizo & peppers braised in red wine	£6
Albondigas , beef & pork meatballs, paprika tomato sauce	£6
Pigs in blankets , caramelised onion, cranberry sauce	£5

Flatbreads

Our Greek style flatbreads can be served small as a starter or tapas, or larger with fries as a main. Flatbreads are made in house, all options are served with tzatziki & salad

Lemon & garlic chicken £7 / £13

Grilled Halloumi £6 / £12

Lamb kofta £8 / £14

2 Courses for £16

Thursday, Friday-Saturday 12-5.30pm

Choose any starter or dessert with a main course for £16



Main Meals

Spanish style chicken in Rioja Chorizo, caramelised onions, saffron potatoes	£13
Beer braised beef brisket Three cheese Mac & cheese, Cajun coleslaw, gherkin	£15
Baked salmon fillet Chorizo, broad bean & mint cous cous, tempura king prawn, paprika crisp	£15
Tempura Battered Cod Fillet fries, peas, tartare sauce	£14
Slow braised pork belly Wilted spinach, ham hock bon bon, wholegrain mustard sauce, pear puree	£15.50
Chicken schnitzel burger Parmesan panko, fennel & apple jam, toasted bun, fries	£13
Steak & Ale Pie Stilton mash, hispi cabbage, ale gravy	£14
Quinoa, Mushroom & Miso 'Risotto' Garlic roasted beetroot, wilted spinach, pinenuts	£12
Butternut Squash Gnocchi Parmesan cream, roasted squash	£12

Sides

Fries **£3** Cheesy fries **£4**

Buttered greens **£3**

Garlic flat bread **£3** Cheesy Garlic flat bread **£4**

Wilted spinach with parmesan **£3** Garlic roasted beetroot **£3**

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 can provide allergen guidelines for all of our menu items. 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.

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

Desserts

Apple & vanilla Crème brûlée	£6
Vanilla tuille (gf available)	
Lemon cheesecake	£6
Lemon curd, white chocolate ganache	
Pecan tart (ve)(gf)	£6
Dairy or vegan ice cream	
Sticky Toffee Pudding	£6
Rum caramel sauce, custard or ice cream	
Chocolate marquise	£6
Raspberry coulis, vanilla 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	£2.75

Sunday Lunch

We offer roast Sunday lunch on a pre-ordered basis. Our main menu is also available to order on the day.

Roast Sirloin of Beef £15 / Child £9

Roast Breast of Chicken £13 / Child £7

Mushroom & Cranberry Nut, vegetarian gravy £10 / Child £6

All roasts served with Yorkshire pudding, roast potatoes, maple glazed carrot and parsnip, greens, cauliflower cheese and gravy

We love to support local businesses

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