

Tapas and Starters

We suggest 3-4 tapas to share per person as an alternative to a main course (Choose 3 for £12 Wednesday & Thursday)

Please ask if you require our gluten free menu

Soup of the day bread roll and butter	£5
Pan fried garlic king prawns, focaccia	£7
Olives, marinated in herbs and oil (v)(ve)	£4
Warm breads olive oil and balsamic (v)(ve)	£4
Halloumi fries, sriracha mayonnaise (v)	£4.50
Pea risotto, parmesan (v)	£5
Warm caponata roasted Mediterranean vegetables, olives, capers, pinenuts (v)(ve)	£4
Italian meat board (Prosciutto, Italian salamis), shaved Parmesan, olives	£7
Garlic & thyme baked mushrooms, focaccia (v)(ve)	£6
Baked chorizo, squash gnocchi, tomato, mozzarella	£6
Polpettine, pork meatballs, lemon, chickpeas, rocket	£6
Pigs in blankets, caramelised onion, cranberry sauce	£5
Spiced lamb flatbread, minced lamb, tomato, raita	£7

Yorkshire Pudding Wraps

The wraps are back!

All served with salad leaf and fries

Sirloin beef strips, horseradish mayo £11

Chicken breast, stuffing, mayo £10

Roast butternut squash, onion, brie £10

2 Courses for £16

Wednesday 5-8.30pm

Thursday, Friday-Saturday 12-5pm

Choose any starter or dessert with a main course for £16
(excludes duck & cheese)



Main Meals

Beef brisket burger Slow braised beef brisket, brioche bun, coleslaw, gherkin	£14
Salmon en croute Salmon fillet and spinach wrapped in puff pastry, pea salsa, potato rosti, lemon cream sauce	£16
Tempura battered cod fillet Fries, peas, tartare sauce	£14
Spanish style chicken in Rioja Chorizo, caramelised onions, olives, saffron potatoes	£13
Confit duck breast Port & redcurrant sauce, sweet potato mash, hispi cabbage	£18
Slow braised pork belly Plum sauce, noodles, stir fried vegetables	£16
Pan fried seabass Wild mushroom quinoa 'risotto', spiced sesame dressing	£15
Steak & Ale Pie Stilton mash, charred hispi cabbage, glazed carrot, ale gravy	£14
Thai green vegetable curry (v)(ve) Steamed rice, chickpeas	£12
Grilled celeriac 'steak' (v)(ve) Mash, hispi cabbage, spiced Korean style sauce	£12

Sides

Wilted spinach with parmesan £3

Garlic roasted beetroot (ve) £3

Fries (v)(ve) £3 Cheesy fries (v) £4

Garlic flat bread (v) £3 Cheesy Garlic flat bread (v) £4

Children's meals

Main course £5.50 / Two course £8 / Three course £10

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

Vegetarian (v) and vegan (ve) options are shown / If you have a gluten intolerance, we have a specially adapted menu, please ask.

We can provide allergen guidelines for all of our menu items. We take additional measures when told about allergens but our food and drink is prepared in an environment where allergens are present. Menu descriptions may not contain all the dish ingredients so please speak to a member of the team if you have any questions.

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

Vanilla Crème brûlée Shortbread biscuit	£6
Baked raspberry & white chocolate cheesecake white chocolate ganache, cream	£6
Pecan tart (ve)(gf) Dairy or vegan ice cream	£6
Sticky Toffee Pudding Rum caramel sauce, custard or ice cream	£6
Chocolate brioche bread and butter pudding Chocolate sauce, vanilla ice cream	£6
Selection of luxury British cheeses celery, chutney, biscuits	£8
Afogato - vanilla ice cream, espresso coffee, chocolate shards (gf)(vegan available) Add a shot of Tia Maria, Bailey's, Kahlua, Amaretto	£4.50 £3

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.

Sundays are reserved for private events, other days also available - minimum numbers apply / The Courtyard will provide the catering.

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 Bread rolls served with soup are from Windmill Bakery, Wombourne