

## Tapas and Starters

We suggest 3-4 tapas to share per person as an alternative to a main course  
(Choose 3 for 2 Wednesday & Thursday)

*\* Please ask if you require our gluten free menu \**

<b>Soup of the Day</b> (v) bread roll and butter	£5
<b>Olives</b> , marinated in herbs and oil (v)(ve)	£4
<b>Warm Homemade Breads</b> olive oil and balsamic (v)(ve)	£4
<b>Honey Halloumi</b> pan fried halloumi, honey, sweet chilli (v)	£4.50
<b>Warm Caponata</b> roasted Mediterranean vegetables, olives, capers, pinenuts (v)(ve)	£4
<b>Charcuterie Board</b>	£7
Chorizo, serrano ham, salami, marinated red peppers, rocket	
<b>Wild Mushrooms</b> , Madeira cream, toasted ciabatta (v)	£6
<b>Katsu Chicken</b> , panko breaded chicken breast, mildly spiced Katsu curry sauce	£6
<b>Brie &amp; Red Onion Tart</b> (v)	£6
<b>Lemon Roasted Potatoes</b> , feta dressing (v)	£4
<b>Smoked Haddock Fishcake</b> , sweet chilli sauce	£6
<b>King Prawns Pil Pil</b> , garlic & chilli prawns, ciabatta	£7

### Sharing Boards

Available Wednesday - Saturday 12-5pm

**Mediterranean:** Chorizo, serrano ham, salami, homemade focaccia,  
marinated olives **£12**

**Deli:** Chorizo, serrano ham, salami, homemade focaccia, grapes,  
apple chutney plus your choice of two cheeses (listed below) **£14**

**Cheese:** Four British cheeses (listed below), grapes, biscuits,  
apple chutney **£9.50**

**Cheeses:** Wookey Hole Cheddar, King Richard III Wensleydale,  
Shropshire brie, Colston Basset Blue

## Main Meals

<b>Cider Braised Pork Belly</b>	£16
Cubed potatoes, cauliflower puree, black pudding, cider sauce, hispi cabbage	
<b>Pan Fried Chicken Breast</b>	£14
Creamy tarragon sauce, wild mushrooms, mash, hispi cabbage	
<b>Burger &amp; Fries</b>	£14
<b>Choose classic cheese or stilton &amp; red onion chutney</b>	
Served in a brioche bun with lettuce, tomato, gherkin & coleslaw	
<b>Baked Salmon Fillet</b>	£15
Matcha panko crumb, noodles, edamame beans, soy glaze, sesame seeds	
<b>Pulled Beef Brisket</b>	£15
Three cheese mac & cheese, coleslaw, gherkin	
<b>Katsu Chicken Curry</b>	£14
Panko breaded chicken breast, Katsu curry sauce, steamed rice	
<b>Swap chicken for sweet potato</b> (v)(ve)	£13
<b>Pan Fried Seabass</b>	£16
Charred Mediterranean vegetables, roasted sweet potato, Prosecco sauce	
<b>Homemade Pie of the Day</b>	£14
Chunky chips or mash, peas	
<b>Chilli Prawn Linguine</b>	£14
King Prawns, rocket, garlic flatbread	
<b>Tomato &amp; Feta Linguine</b> (v)	£12
Chilli, olives, capers, aubergine, garlic flatbread	

## Sides

Three cheese mac & cheese (v)	£4
Fries or Chunky Chips (v)(ve)	£3
Cheesy fries (v)	£4
Garlic flat bread (v)	£3
Cheesy Garlic flat bread (v)	£4
Hispi cabbage	£3

## 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
Tomato soup	Chicken nuggets, chips, peas or beans	Vanilla ice cream with chocolate sauce
	Fishfingers, chips, peas or beans	
	Sausage, mash, Yorkshire pudding, peas,	

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 £15 per person**  
**Afternoon tea with table cloths and chair covers £18 pp**  
**Add a glass of Prosecco +£5**  
**Child's afternoon tea (under 12) £8**

## Desserts

<b>Lemon Crème Brulée (v)</b> poppy seed shortbread	<b>£6</b>
<b>Raspberry &amp; White Chocolate Cheesecake (v)</b> raspberry coulis, cream	<b>£6</b>
<b>Sticky Toffee Pudding (v)</b> vanilla custard or ice cream <b>Vegan option available with vegan ice cream (ve)</b>	<b>£6</b>
<b>Apple Crumble Tart (v)</b> vanilla custard or ice cream	<b>£6</b>
<b>Mozart Chocolate Liqueur Ice Cream (v) (ve available)</b> vanilla ice cream, Mozart Chocolate Cream liqueur, chocolate shards (contains alcohol)	<b>£6</b>
<b>Selection of Luxury British cheeses (v)</b> celery, chutney, biscuits	<b>£9.50</b>
<b>Afogato (v)</b> vanilla ice cream, espresso coffee, chocolate shards (gf)(vegan available) Add a shot of Tia Maria, Bailey's, Kahlua, Amaretto	<b>£4.50</b> <b>£3</b>

## Book The Courtyard for your private event

If you are looking for a venue for a private event, please speak to us. We can 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 Hills, Wombourne  
Bread rolls served with soup are from Windmill Bakery, Wombourne