

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 **

Homemade Soup of the Day (v) bread roll and butter	5
Olives , marinated in herbs and oil (v)(ve)	4
Warm Homemade Breads olive oil and balsamic (v)(ve)	4.50
Halloumi fries , harissa mayo (v)	5
Moroccan Chickpea Tagine (v)(ve)	5
Charcuterie Board	7
Chorizo, serrano ham, salami, marinated red peppers, rocket	
Goats cheese, ricotta & spinach tart (v)	6
Patatas Bravas , potatoes with tomato sauce (v)	5
King Prawns Pil Pil , 6 or 10 garlic & chilli prawns, ciabatta	7.50/11
Shredded hoisin duck breast , red pepper, sesame seeds	8
Chilli beef strips , sweet chilli sauce, spring onion	7.50

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, Kit Calvert Wensleydale, Somerset brie, Colston Basset Blue

Main Meals

Cider Braised Pork Belly Creamy mashed potato, black pudding, cider sauce, hispi cabbage	17
Pan-Fried Chicken Breast leek & pancetta risotto, white wine sauce, broccoli	16
Cheeseburger & Fries Brioche bun, Monterey Jack cheese, lettuce, tomato, gherkin & coleslaw	15
Beef Bourguignon Caramelised shallot mash, honey roast carrot	16
Rushton's Venison Sausages Creamy mashed potato, red wine sauce, honey roasted carrot	16
Pan Fried Seabass Fillet Crushed new potatoes, wilted spinach, creamy tomato sauce	17
Homemade Pie of the Day Chunky chips or mash, peas	15
Chilli Prawn Linguine King Prawns, rocket, garlic ciabatta	15
Mushroom Bourguignon (v)(ve available) Mash, honey roast carrot	14
Beetroot & Walnut Burger (v) Brioche bun, Monterey Jack cheese, lettuce, tomato, gherkin & coleslaw	13

Sides

Fries or Chunky Chips (v)(ve)	3	Cheesy fries (v)	4.50
Garlic Ciabatta (v)	3	Cheesy Garlic Ciabatta (v)	4.50
Seasonal vegetables	3		

Children's meals

Main course £6 / Two course £9 / Three course £11

Garlic bread (v)	Tomato & cheese pasta garlic bread (v)	Chocolate brownie with vanilla ice cream
Tomato soup	Chicken nuggets, chips, peas or beans	Two scoops of ice cream with chocolate sauce
	Fishfingers, chips, peas or beans	
	Cheeseburger & chips	

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 £17.50 per person

**Afternoon tea with table cloths
and chair covers £21 pp**

Add a glass of Prosecco +£5

Child's afternoon tea (under 12) £10

Prices apply until end 2023

Desserts

Vanilla Crème Brulée	7
Shortbread biscuit	
Lemon Cheesecake, cream	7
Sticky Toffee Pudding	7
vanilla custard or salted caramel ice cream	
Steamed Orange Marmalade Sponge	7
vanilla custard or ice cream	
Mozart Chocolate Liqueur Ice Cream (ve available)	6.50
vanilla ice cream, Mozart Chocolate Cream liqueur, chocolate shards (contains alcohol)	
Selection of Luxury British cheeses	9.50
grapes, chutney, biscuits	
Afogato	5
vanilla ice cream, espresso coffee, chocolate shards (gf)(vegan available)	
Add a shot of Tia Maria, Bailey's, Kahlua, Amaretto	3
Trio of Ice Cream	5
Salted caramel, triple chocolate, vanilla, homemade brandy snap	

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 so where possible our suppliers are: Bromley Butchers, Wombourne, Hills, Wombourne, Windmill Bakery, Wombourne
Venison sausages - Rushton's Game (Planks Lane)