

Tapas and Starters

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

Homemade Soup of the Day (v) 5
bread roll and butter

Vegetarian

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

Roasted Vegetable Paella (v)(ve) 5

Creamy Garlic Wild Mushrooms on sourdough toast (v) 6.50

Lemon Roasted Potatoes, feta (v) 5

Seafood

King Prawns Pil Pil, 6 or 10 garlic & chilli prawns, ciabatta 7.50/11

Breaded Calamari, garlic mayo 6.50

Meat

Prawn & Chorizo Paella 7.50

Charcuterie Board 7
Chorizo, serrano ham, salami, marinated red peppers, rocket

Shredded Hoisin Duck, red pepper, sesame seeds 8

Chilli Beef Strips, sweet chilli sauce, spring onion 7.50

Pulled Pork, sriracha mayo, crispy onions 7.50

Paprika Chicken, garlic mayo 7

Tapas is designed to share and we will serve dishes as they are ready. If you order a combination of main courses and tapas we cannot guarantee they will all be served to the table at the same time.

Main Meals

Slow Roasted Pork Belly 18
bubble & squeak cake, tenderstem broccoli, Calvados sauce

Pan Fried Chicken Breast 16
Parmesan cream sauce, hasselback potatoes, broccoli

Rushton's Venison Sausages 16
creamy mashed potato, wild mushroom & Madeira sauce, roasted carrot

Baked Cod Fillet 18
bacon mash, creamy shallot sauce, wilted spinach

Homemade Pie of the Day 16
chunky chips or mash, peas

Pan-fried Seabass Fillet 17
roasted baby potatoes, sauce vierge, rocket salad

Slow Cooked Beef Brisket 17
Sweet potato mash, charred red cabbage, gravy

Cheeseburger, Monterey Jack cheese, tomato, gherkin, lettuce 15
seeded brioche bun, burger sauce, fries and homemade coleslaw

Beetroot & Walnut Burger (v), Monterey Jack Cheese, tomato, gherkin, lettuce 13
seeded brioche bun, burger sauce, fries and homemade coleslaw

Wild Mushroom Tagliatelle (v) 14
Creamy garlic sauce, garlic bread
Add a chicken breast +3

Sides

Fries or Chunky Chips (v)(ve) 3 Cheesy fries (v) 4.50 Parmesan fries 5
Garlic Ciabatta (v) 3 Cheesy Garlic Ciabatta (v) 4.50
Seasonal vegetables 3 Onion rings 4

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

Children's meals

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

Garlic Bread (v)
Tomato Soup (v)

Tomato & cheese pasta with garlic bread (v)
Chicken nuggets, chips, peas or beans
Fishfingers, chips, peas or beans
Cheeseburger & chips

Chocolate brownie with vanilla ice cream
Two scoops of chocolate or vanilla ice cream

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 tablecloths and chair covers £21 pp
Add a glass of Prosecco +£5
Child's afternoon tea (under 12) £10

Prices apply until end 2023.

Desserts

Lemon Crème Brulée Poppy seed shortbread biscuit	7
Salted Caramel & Popcorn Cheesecake Chantilly cream	7
Raspberry & Almond Croissant Pudding vanilla custard or ice cream	7
Chocolate Brownie vanilla ice cream	7
Mozart Chocolate Liqueur Ice Cream (ve available) vanilla ice cream, Mozart Chocolate Cream liqueur, chocolate shards (contains alcohol)	6.50
Selection of Luxury British cheeses grapes, chutney, biscuits	9.50
Affogato vanilla ice cream, espresso coffee, chocolate shards (gf)(vegan available)	5
Add a shot of Tia Maria, Bailey's, Kahlua, Amaretto	3
Trio of Ice Cream Salted caramel, triple chocolate, vanilla, chocolate wafer	5

We love to support local businesses so where possible our suppliers are:
MP Meats (Wombourne), Heaths Fresh Produce (Wolverhampton)
Rushton's Game (Wombourne),
MRJ Willis Fish (Tipton), Windmill Bakery (Wombourne)

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.*