

## 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)(vegan available) 6  
bread roll and butter

## Vegetarian

Olives, marinated in herbs and oil (v)(ve) 4  
Warm Homemade Breads olive oil and balsamic (v)(ve) 5  
Halloumi Fries, sriracha mayo (v) 5  
Tomato & Mozzarella Tart puff pastry, rocket, balsamic (v) 5.50  
Creamy Garlic Wild Mushrooms, sourdough toast (v) 6.50  
Roasted Vegetable Paella (v)(ve) 5.50

## Seafood

King Prawns Pil Pil, 6 or 10 garlic & chilli prawns, ciabatta 8/12  
Breaded Calamari, garlic mayo 6.50

## Meat

Prawn & Chorizo Paella 7.50  
Charcuterie Board 7  
Chorizo, serrano ham, salami, marinated red peppers, rocket  
Honey glazed chipolatas, sesame seeds 7  
Chilli Beef Strips, sweet chilli sauce, spring onion 7.50  
Pork Belly Bites, miso glaze 7.50  
Katsu Chicken, panko breaded chicken pieces, Katsu curry sauce 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

Cider Braised Pork Belly 18  
bubble & squeak potato cake, spiced red cabbage, gravy  
Rushton's Venison Sausages 17  
creamy mashed potato, wild mushroom & Madeira sauce, roasted carrot  
Smoked Haddock & Cheddar Fishcakes 17  
creamy white wine sauce, savoy cabbage  
Homemade Pie of the Day 18  
chunky chips or mash, peas  
Pan-fried Seabass Fillet 19  
Crushed new potatoes, sauce vierge, broccoli  
Katsu Chicken Curry 16  
Panko breaded chicken pieces, Katsu curry sauce, steamed rice  
Cheeseburger, Monterey Jack cheese, tomato, gherkin, lettuce 16  
seeded brioche bun, burger sauce, fries and homemade coleslaw  
Spiced Sweet Potato & Black Bean Burger (v) 15  
grilled halloumi, mint mayo, lettuce, red peppers  
seeded brioche bun, fries and homemade coleslaw  
Butternut Squash & Beetroot Wellington (v)(ve) 15  
spiced red cabbage, roast potatoes, gravy

## Sides

Fries or Chunky Chips (v)(ve) 3.50 Cheesy fries (v) 4.50  
Garlic Ciabatta (v) 3.50 Cheesy Garlic Ciabatta (v) 4.50  
Seasonal vegetables 4

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

## Children's meals

**Main course £7 / Two course £10 / Three course £12**

Garlic Bread (v)  
Tomato Soup (v)

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

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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**

## Desserts

Vanilla Crème Brulée 7.50  
Shortbread biscuit

Lime Cheesecake, ginger nut base 7.50  
Chantilly cream

Sticky Toffee Pudding 7.50  
Toffee sauce, vanilla custard

Chocolate Brownie 7  
vanilla 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 9.75  
grapes, chutney, biscuits

Affogato 5  
vanilla ice cream, espresso coffee, chocolate shards  
(gf)(vegan available)

Add a shot of Tia Maria, Bailey's, Kahlua, Amaretto 3.50

Trio of Ice Cream 5  
Salted caramel, triple chocolate, vanilla,  
chocolate wafer

**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)**

## 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.*