

THE
COURTYARD
RESTAURANT



THE COURTYARD RESTAURANT

VALENTINE'S MENU

2 courses £39 / 3 courses £45 per person

STARTERS

Todays Soup Sourdough, Butter **V**

House Baked Bread Selection Local Butter, Rapeseed Oil, Hummus **V**

Classic Prawn Cocktail Bloody Mary Sauce, Lemon, Cucumber, Wheaten **GF**

Chicken Liver Parfait Black Truffle Butter, Stonefruit Puree, Toasted Brioche **GF**

St Tola Goats Cheese Tart Salt Baked Beetroot, Rocket, Roasted Seeds **V GF**

Crispy Duck Spring Roll Curry and Soya, Pickled Vegetable Salad, Sesame

MAINS

Salt & Chilli Chicken Napa Slaw, Toasted Sesame, Katsu Mayo, Skinny Fries **GF**

Rockvale Chicken Supreme Parsnip, BBQ King Oyster Mushroom, Kale, Truffle Mash **GF**

Seabass Fillet White Bean & Chorizo Chilli Ragu, Greens, Salsa Verde **GF**

Grange Farm Duck Breast (Served Pink) Leg Potato Pave, Heritage Carrots, Black Kale, Pickled Blackberries **GF**

Sirloin Steak 10oz Triple Cooked Chips, Roast Plum Tomato, Grilled flat Mushroom, Onion Rings, Watercress, Peppercorn Cream *£8 supplement **GF**

Chateaubriand to Share 16oz (Served Pink) Triple Cooked Chips, Roast Plum Tomato, Grilled flat Mushroom, Onion Rings, Watercress, Peppercorn Cream *£20 supplement **GF**

Korean Fried Broccoli Napa Slaw, Coconut Rice **V GF**

DESSERTS

Sharing Red Velvet Cake **V**

Sticky Toffee Pudding Butterscotch, Honeycomb Ice Cream **V**

Raspberry & White Chocolate Cheesecake Raspberry Ripple Ice Cream **GF**

Chocolate Delice Miso Caramel, Candied Hazelnut **V**

Banoffee Pie Toffee Sauce, Chantilly Cream **V**

V = Vegetarian

GF = Dish can be adapted for no added gluten. Please inform server before ordering.

Allergens: Please advise your server of any food allergies at the time of ordering.
All food is freshly prepared in our Hotel Kitchen. This is not an allergen free environment.
For "No Added" options, please speak to your server.