



## WELCOME

The Yard is home to fine Italian cuisine, freshly prepared using only fresh ingredients, and a menu created with a tasty modern twist

CARL NOLLER - HEAD CHEF



ASK US FOR A COMPREHENSIVE LIST OF  
INGREDIENTS SHOULD YOU HAVE ANY  
ALLERGY CONCERNS OR PARTICULAR  
DIETARY REQUIREMENTS

## STARTERS

<b>Oysters</b> With pickled ginger & shallot, salsa verde or tabasco	£2.50 each or 6 for £14
<b>Affettati misti</b> Antipasti plank for 2 to share	£15
<b>Paniere e salse (V)</b> Selection of breads & dips	£10.50
<b>Pane misto</b> Bread (VE)	£4
<b>Olives (VE, GF)</b>	£4
<b>Sardine alla griglia</b> Fresh cornish sardines, tomato feta, & mint salad (GF)	£8
<b>Cannoli al formaggio di capra</b> Parmesan Cannoli, sun blushed tomatoes & goats cheese mousse (V) (GF)	£8
<b>Polpette al pomodoro</b> Beef & pork meatballs, rich tomato sauce, toasted focaccia	£7.50
<b>Funghi e halloumi fritti</b> Mushroom & halloumi fries, sour cream & chilli (V) (GF)	£9.50
<b>Bruschetta ai pomodori</b> Heirloom tomato bruschetta (VE)	£6.50
<b>Sanguinaccio</b> Black pudding crispy egg, smoked tomato, chutney	£7.25
<b>Capesante Con Pancetta e cavolfiore</b> Seared scallops, cauliflower & pancetta (GF)	£10.50
<b>Minestrone verde</b> Summer vegetable minestrone (V)	£6

## MAINS

<b>Anatra mele e more</b> Roast duck, apple and pickled blackberry (GF)	£19
<b>10oz bistecca di manzo</b> 10oz rump steak, slow roast mushroom & tomato (GF)	£19
<b>35oz costata di controfiletto</b> 35oz sirloin on the bone, slow roast mushroom, tomato, peppercorn and fries, serves 2 (GF)	£55
<b>Pollo al rosmarino e patate</b> Roasted lemon & rosemary chicken & sauteed potatoes (GF)	£15
<b>Agnello al forno con risotto alle fave e piselli</b> Roast rump of welsh lamb, broad bean & pea risotto, roasting juices, mint, oil (GF)	£22
<b>Filetto di merluzzo con purè zucchine e pomodori</b> Roast loin of cod, slow roast tomato & courgette, olive oil, mashed potato (GF)	£21
<b>Orata al forno con peperonata</b> Roast fillet of sea bream, red pepper & fennel peperonata (GF)	£16.50
<b>Tagliatelle gamberi salame e pesto</b> Sauteed tiger prawns, jalapeno, pesto, fresh tagliatelle, crispy salami	£17
<b>Tagliatelle alla bolognese</b> Beef cheek bolognese, fresh tagliatelle	£14
<b>Spaghetti alla puttanesca</b> Puttanesca, fiery chilli garlic, red onion, olives & courgettes (VE)	£14
<b>Spaghetti ai frutti di mare</b> Seafood spaghetti, prawn, clam, mussels, squid	£18

## SIDES

ALL GLUTEN FREE & VEGETARIAN

<b>Mixed vegetables</b>	£4
<b>Skin on fries</b>	£4
<b>Rocket &amp; parmesan salad</b>	£4
<b>Saute potatoes</b>	£4

## SAUCES

<b>Red Wine sauce</b>	£2.50
<b>Peppercorn sauce</b>	£2.50
<b>Blue cheese sauce</b>	£2.50
<b>Diane sauce</b>	£2.50

## DESSERTS

<b>Pannacotta ai fiori di sambuco</b> Elderflower pannacotta, strawberry compote, shortbread crumble (GF) DOESN'T CONTAIN SAMBUCA	£6
<b>Posset lamponi e prosecco</b> Raspberry & prosecco posset (V) (GF)	£6
<b>Formaggi misti e crackers</b> Cheese Board (V) (GF)	£8.50
<b>Affogato</b> Italian milk vanilla ice cream, espresso, limoncello (GF)	£6.50
<b>Coppa al cioccolato</b> Chocolate pot, vanilla ice cream, honeycomb (GF)	£6.50
<b>Italian Eton mess</b> Amaretti biscuits, cream meringue, mixed berry compote	£6

### TIP OF THE DAY: HOW TO LEAVE ONE!

Most of you lovely lot like to pop a quid or two into our tip jars to thank our team for the awesome service they provide – and the team likes to share the tips with our chosen charities, Show Racism the Red Card and Mind.

But with all this business about cashless payments, the new system with the card machine can feel super fiddly and cumbersome. So we wanted to make it easy for you: from now on the tip jar comes to you!

We're adding a discretionary 10% contribution for the tip jar to your bill. We'll divide the tip between the team and as we always do, our chosen charities and nowhere else. But hey, if tipping is not your thing, just give us a quick nudge and we'll take it off the bill and say no more about it. It's not compulsory and we won't make it weird – promise!

# THE REDS

	125ml	175ml	250ml	Bottle
<b>Northern Merlot</b> Medium bodied with crunchy red berry fruits.	£4.50	£5.50	£7.50	£19
<b>Rometta Sangiovese IGT Rubicone</b> A light Sangiovese, perfumed with roses, violets followed by a mouthful of blackcurrants.	£5	£6	£8	£21
<b>Conte Di Matarocco Nero D’Avola</b> Sicily. Light and easy drinking. Translucent medium garnet. Light bodied, juicy red plums, red currants, cherries. Soft tannins and acidity.	£4.50	£5.50	£7.50	£19.50
<b>Ken Forrester Petit Pinotage</b> All the fruit is hand picked allowing micro management of the vineyard. Smooth with spice and mulberry, plum pudding and cherry, offset by a hint of smoky bacon. The perfect pizza wine.	£5.50	£7	£9.25	£28
<b>Canyon Road Merlot</b> California. Soft and elegant with cherry and jammy blackberry aromas with hints of vanilla and spices. It is best served with poultry and grilled meats.				£19
<b>Boheme Primitivo Salento</b> Fruity Southern Italian red, spilling over with plums and black cherries, with a fine aroma of spice. (VE)				£26
<b>Cavatina Chianti Classico</b> Clear, full-bodied Taste with an unobtrusive sweetness perfectly set off by fresh acidity. (VE)				£26
<b>Sospiro Valpolicella Ripasso</b> Sometimes called a ‘Baby Amarone’ this Valpolicella undergoes a process where the wine is passed over (ripasso) the dried grape skins of Amarone for 10/12 days. Taking on some of that rich, full, sweet dark black fruit in the process.				£31
<b>Lourens River Valley Red, Morgenster</b> A 300-year-old wine estate in the Western Cape Morgenster boasts the classic Bordeaux red grape varieties; Merlot, Cabernet sauvignon and Cabernet franc, and Petit Verdot. Wine making is overseen by Pierre Lurton one of Bordeaux top consultants. After 10 years in the bottle this wine is showing perfectly.				£45
2015 Amarone della Valpolicella, Le Vigne Deep and almost opaque in colour. Pronounced aromas of morello cherry lead on the nose, underlaid with complex layers of oak and spice. Its flavours are rich and strong, with heavy tannins and considerable texture – a powerful wine, with great character.				£48

# THE WHITES

	125ml	175ml	250ml	Bottle
<b>Northern Pinot Grigio</b> A clean fresh white wine with pear and apple flavours	£4.50	£5.50	£7.50	£19
<b>Bosco Pinot Grigio</b> Italy’s Veneto region, a fruity taste that ripens over time	£4.75	£5.75	£7.75	£19.50
<b>Via Nova Sauvignon Blanc</b> Veneto’s take on this classic white. Bursting with elderflower, honeysuckle and passion fruit. (VE)	£6	£7	£8.50	£22
<b>Free-Run Steen Chenin Blanc</b> South Africa, awash with guavas and melon, the tropical flavours kept cool and refreshing by underlying citrus.	£6.50	£7.50	£9	£22
<b>Bometta Trebbiano IGT Rubicone</b> Italy’s Emilia Romagna region, clean, crisp and refreshing				£18
<b>Castellani Guadalmare Vermentino</b> Italy’s Tuscany region, fruity and rounded yet dry, the mouth a savoury peach, the nose a waft of jasmine and lovely, racy minerality on the finish. (VE)				£25
<b>La Minaia, Gavi di Gavi, Nicola Bergaglio</b> Italy’s answer to Chablis...Aromas of acacia and white peach with wild herb. Dry swirl of apple, lemon and melon. The perfect wine to pair with fish. (VE)				£33
<b>Boschkloof Wines Chardonnay</b> Rich, complex South African Chardonnay, a bowlful of apricots spritzed with refreshing lemon and lime. Wholebunch pressed and wild fermented, aged for 8 months in tank before blended and bottling				£36

# THE ROSÉ

	125ml	175ml	250ml	Bottle
<b>Il Sospiro Pinot Grigio Blush</b> Sicily. The definition of easy-drinking, this light, dry Pinot Grigio blush exhales cranberry, citrus and red berries (VE)	£4.50	£5.50	£7.50	£20

# THE BUBBLES

	150ml	Bottle
<b>Bubble &amp; Squeak Prosecco</b>	£6.50	£30
<b>Glass of Champagne</b>	£9	
<b>Charles Chevalier</b>		£50
<b>Charles Chevalier Rosé</b>		£55
<b>Perrier Jouet</b>		£70
<b>Perrier Jouet Rosé</b>		£85
<b>Ruinart Rosé</b>		£85
<b>Ruinart Blanc de Blanc</b>		£95
<b>Laurent Perrier Rosé</b>		£90

## SUNDAY ROAST

ROAST BEEF OR CHICKEN

£14.50

All the trimmings with a beer or glass of house red or white

## “MILLE GRAZIE”

THIS IS TO YOU, OUR GUESTS.

Without you we simply wouldn’t be here, so from all of us, to all of you -

thanks!

