

ASK US FOR A COMPREHENSIVE

LIST OF INGREDIENTS
SHOULD YOU HAVE ANY ALLERGY

CONCERNS OR PARTICULAR

DIETARY REQUIREMENTS

## Buongiorno

You'll discover some hearty dishes on this weeks menu with accompanying rich, warming sauces too as it's starting to feel a little chillier - winter feels like it's just around the corner.

If you're looking for a Christmas venue by the way, you've found it, see back of this menu for details!

#### BUON APPETITO

CARL NOLLER - HEAD CHEF

## STARTERS

Marinated Gordal olives (VE, GF)	£4.00
Warm ciabatta, balsamic olive oil (V)	£4.50
Antipasti for two to share, selection of cured meats cheese, olives, tomatoes, bread and chutney	, £18.50
Black pudding, crispy egg, smoked tomato chutney	£9.00
Chicken liver parfait, salted granola, berry compote and croutes	f9.00
Burrata pickled figs roast muscat, grapes, walnut, pesto (V, GF)	£11.50
White onion soup, cheddar cheese croute (V)	£6.50
Venison carpaccio, parmasan, aioli, gremalata dressing (GF)	£11.50
Arancini cacio e pepe, spicy tomato sauce	£ 9.00
Heirloom carrot salad, lemon dijon dressing, spring onion (VE)	£8.95

### MAINS

Chicken risotto, caramelized onion puree, beer pickled onions, onion ash (GF)	£18.50
Roast rump of lamb, truffle, mashed potato, cranberry and coffee jus, crispy cavlo nero (GF)	£24.00
Rump steak, mushroom, tomatoes, fries (GF)	£23.00
Roast seabass, tomatoes, olives, new potatoes, chilli and lime butter	£19.00
Roast cod, red pepper and olive pepranata, herb oil (GF)	£23.50
Roast duck breast, cider, fondant, apple and blackberry (GF)	£25.00
Flank steak, creamed potato panchetta, baby onion mushroon sauce (GF)	£23.00
Porchetta of pork, soft polenta, tomato, balsamic jus (GF)	£22.00
Soft cheesey polenta, sautéed garlic mushrooms, fried egg (V, GF)	£17.50
Putenesca, chilli, garlic, tomato, courgettes, olive oil	£15.50
Beef cheek bolognese, tagliatelle	£16.50

### SIDES

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ALL SIDES GLUTEN FREE & VEGETARIAN	
Fries	£4.00
Truffle and Parmesan fries	£4.50
Green beans, shallot butter (V,GF)	£4.50
Mixed salad (VE,GF)	£4.00
New potatoes, mint butter (V, GF)	£4.00
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### DESSERTS

Chocolate pot, honeycomb, vanilla ice cream (GF)	£7.50
Tonka bean Pannacotta, berry compote, crushed ameretti	£6.50
Affagato, coffee limoncello	£7.50
Chocolate choux bun filled with a caramel cream	£7.00

## PRIVATE HIRE

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If you are looking for the perfect space to celebrate your special occasion then look no further.

We have the perfect setting to create a memorable event.

> CALL US TO MAKE YOUR IDEA COME TO LIFE

## The COCKTAIL masterclass

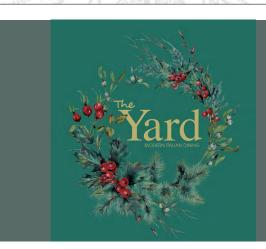
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From beginner to someone looking to develop their mastery of mixology, The Yard has the masterclass for you.

> The price includes alcohol and an experience you'll never forget!

> > £35 per person

CALL (01244) 325 199 TO BOOK



# BOOKINGS

Whether it's a romantic festive feast for two, or you're looking for an atmospheric restaurant vibe to host a party, The Yard is the perfect place to celebrate.

> CALL US TO RESERVE YOUR DATE (01244) 325199

## Bottomless STEAK AND FRIES

**WEDNESDAY & SUNDAY** £35 per person

Unlimited steak and fries with a selection of bread, dips and sauces to accompany your dish!



THE YARD - 26 CITY ROAD, CHESTER, CH1 3AE TELEPHONE (01244) 325199



