

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	£9.00
Burrata pickled figs roast muscat, grapes, walnut, pesto (V, GF)	£11.50
White onion soup, cheddar cheese croute (V)	£6.50
Venison carpaccio, parmesan, aioli, gremolata 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 mushroom sauce (GF)	£23.00
Porchetta of pork, soft polenta, tomato, balsamic jus (GF)	£22.00
Soft cheesy 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

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

DESSERTS

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

PRIVATE HIRE

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*

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



CHRISTMAS 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

