Ask us for a comprehensive list of ingredients should you have any allergy

> CONCERNS OR PARTICULAR DIETARY REQUIREMENTS

MAINS

Beef cheek bolognese, tagliatelle	£16.50
Flat iron steak, aligot potatoes, rocket and horseradish, puree pepper corn jus, onion rings	£24.50
Americana with braised pork shoulder paperadelle pasta	£18.00
Rigatoni pasta tomato vodka sauce finished with mascapone cheese fresh basil (V)	£16.50
Roast local chicken breast panchetta, braised pea and lettuce (GF)	es £19.50
Roast rump of Welsh lamb, truffle, mashed potate cranberry and coffee jus, crispy kale (GF)	o, £24.50
Steak of the day market price (GF) ma	arket price
Roast skrei cod, sweet potato puree,	
sauce vierge (GF)	£24.50
Roast seabass, saffron and pea risotto	£22.00
Roast duck, apple and blackberry charlotte,	
braised hispi cabbage	£25.00
Fresh pasta of the day ma	arket price

SIDES

ALL SIDES GLUTEN FREE & VEGETARIAN

Fries	£4.50
Parmasan and truffle fries	£5.50
Heritage carrots, orange glaze	£5.00
Mixed salad	£4.50

Desserts

Chocolate pot icecream honeycomb	£7.50
Lemon mirangue choux bun	£7.50
Tonka bean pannacotta berry compote crushed ameretti	£6.95
Selection of cheese biscuits chutney	£11.00
Affagato ice cream Lemonchello coffee	£8.50
Dessert of the day	

Buongiorno

MODERN ITALIAN DINING

A warm February welcome to our new menu, featuring freshly prepared, premium ingredients that where possible have been sourced locally. Don't forget Mother's Day's is March 10th so book now!

Buon Appetito

CARL NOLLER - HEAD CHEF

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The

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	£19.50
Spiced carrot soup, corriander oil (VE, GF)	£6.50
Mushroom croquettes, truffle mayonaise (V)	£9.00
Blackpudding, crispy egg, smoked tomato chutney	£9.50
Sicillian style mussles gently cooked in white wine, chilli garlic fresh herbs (GF)	£10.50
Sardines on toast tomato feta mint salad	£9.50
Sticky glazed short rib English muffin, 62oc hens egg, sriracha hollandaise Braised pork cheek cassoulet, anchovy dressing	£12.50 £11.50

The Yard Sunday Roast

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There simply isn't a better way to celebrate a chilly winter Sunday than tucking in to an epic Sunday roast.

Pair that to a restaurant with a fabulous atmosphere and you have the recipe for a perfect Sunday afternoon.

ASK YOUR SERVER FOR A MENU

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

MOTHERS DAY SUNDAY 10th MARCH

3 courses of culinary magic for that special lady in your life. £32.50

The

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!

