

#### PASTA

Pepperachino, extra virgin olive oil, chilli, garlic, parmasan, fresh herbs (V)	£12.00
Carbonara panchetta, black pepper, egg yolk, parmesan cheese	£15.00
Putenesca, roasted courgettes, chilli, tomatoes, olives, extra virgin olive oil (VE)	£15.00
Classic beef cheek bolognese	£16.50
Ameriaciana panchetta, onion, chilli, garlic, red wine, tomato sauce	£16.50
Frutti de mari seafood, linguine, mussels, clams, razorclams, squid, prawns	£19.50
Chicken mushroom with a pesto cream	£17.50

## Meat

3 little pigs crispy bellypork apple, braised cheek, sticky sausage chorizo, mashed potato (GF) £24.00 Roast rump of lamb, truffle, mashed potato, coffee and cranberry sauce, crispy kale (GF) £26.00 Roast chicken breast, gorgonzola,	Rump steak, beef fat, chimicuri fries (GF)	£25.00
braised cheek, sticky sausage chorizo, mashed potato (GF) £24.00 Roast rump of lamb, truffle, mashed potato, coffee and cranberry sauce, crispy kale (GF) £26.00 Roast chicken breast, gorgonzola,	rump steak, mushroom, tomato, fries,	£55.00
coffee and cranberry sauce, crispy kale (GF) £26.00 Roast chicken breast, gorgonzola,	braised cheek, sticky sausage chorizo,	£24.00
		£26.00
		£19.00

## Fish

Fish of the day	Market price
Roast seabass lemon, broad bean and pea risotto (GF)	£22.00
Roast chunky cod, red pepper and olive pepranata sauteed potatoes (GF)	e £24.00

## SIDES

ALL SIDES GLUTEN FREE & VEGETARIAN	
Fries	£4.50
Parmesan and truffle fries	£5.50
Pepper sauce	£5.00
Green beans, shallot, butter	£5.00
Mixed salad	£5.00

## Desserts

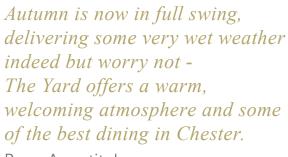
Peanut butter mousse, chocolate ganache	
(GF)	£7.00
Chocolate pots, ice cream, honeycomb (GF)	£7.50
Italian Eaton mess	£7.00
Affagato ice cream, lemonchello, coffee (GF)	£8.00
Selection of Butlers farm cheeses,	
biscuits, chutney	£12.00

Ask us for a comprehensive list of ingredients should you have any allergy concerns or particular dietary requirements.

WEDNESDAY

& SUNDAY

£35 per person



Buon Appetito! carl noller - head chef

The

## STARTERS

Marinated mixed olives (VE, GF)	£4.50
Antipasti for 2 to share, selection of cured meats, cheese, olives, tomatoes, bread and chutney	£18.50
Bread plank, dips, pesto, hummus, babaganoush, olive oil, balsamic (V)	£10.00
Mussel and potato rissoto, lemon zest, garlic parsley (GF)	£9.50
Black pudding, baked beans, bayleaf sauce	£9.50
Fritto misto prawns, squid, whitebait, aioli sauce	£11.00
Ham and mozzarella arancini,	
romenesco sauce (GF)	£9.00
Carrot and coriander soup	£6.50
Tomato bruschetta, smoked hummus	£8.95
Caesar Salad, prosciutto, anchovy,	
parmesan	£9.25

BOTTOMLESS

STEAK & FRIES

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



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## CHRISTMAS BOOKINGS

Yes, it might seem as though we haven't even started the Summer celebrations BUT... you now what it's like, one minute it's beaches and cocktails by the pool, the next it's baubles and a major panic as you haven't sorted a table out. **Do it now,** and you can relax for the rest of the year.

## 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

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# STEAK OFFER LUNCH £12.95 | DINNER £15.95

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## TUESDAY & THURSDAYS ALL DAY (available until 28th November)

Sumptuous 10oz Rump Steak, mushroom & tomato with fries and a glass of red wine - what a feast.

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Starting October, the legend that is The Yard Sunday Roast is back on the menu - do not miss this showstopper of a culinary treat.

# Prix Fixe Menu

## 2 courses from £15.00 3 courses from £18.50

Available until 28th November, don't miss out on this delicious Chef inspired set menu.