



**Welcome to 2025!**  
 Winter calls for nourishing, warming and hearty food and guess what, that's exactly what we do - freshly prepared and made with love.

**BUON APPETITO** - CARL NOLLER, HEAD CHEF

### STARTERS

Fresh foccacia bread balsamic olive oil (VE)	£4.50
Marinated mixed olives (VE, GF)	£4.00
Bread plank, dips, pesto, hummus, babaganoush, olive oil, balsamic (V)	£10.00
Antipasti for 2 to share; selection of Italian cured meats, olives, cheeses	£18.50
Pressed terrine of Cheshire gammon, fried quails egg, spiced pineapple, pickle, mustard seed dressing	£9.50
Rissoto of locally shot pheasant with braised chestnut, wild mushroom, white truffle oil (GF)	£10.50
Bruschetta of salmon, gravlax, radish and chicory	£12.00
Black pudding, crispy egg, smoked tomato chutney	£9.50
Burratta pears, walnuts, truffle oil (V, GF)	£11.50
Unduja and caramelized onion, arancini, hot honey sauce	£9.50
White onion soup, cheddar cheese croute (V)	£6.50
Confit chicken salad, jalapeño ranch dressing, pickled cucumber	£8.95

### PASTA

Classic beef cheek bolognese	£16.50
Pistachio carbonara	£16.50
Putenesca, chilli, garlic, cherry tomatoes, roasted courgette, olive oil (VE)	£15.50
Amatriciana panchetta, chilli garlic, red wine, tomato	£17.00
Frutti de mari seafood, linguine, mussels, clams, razorclams, squid, prawns	£19.50

### MEAT

Sumac spiced cauliflower, steak, butter bean puree, gremolata sauce (VE, GF)	£17.50
Rump steak, truffle, mashed potato, rocket and harradish puree, pepper sauce, crispy onions	£25.00
Steak platter for 2 to share, 20oz rump steak, fries, mushroom, tomato, peppersauce (GF)	£55.00
Roast chicken breast, baby leek, mushroom, tarragon broth (GF)	£19.50
Porchetta of pork soft polenta roast red pepper and cougettes	£ 20.50
Sunday roast beef / chicken / pork - all the trimmings (Sunday only)	£20.00

### FISH

Fish of the day	Market price
Roast cod, crushed new potatoes, tomato and chive buttersauce, crispy kale (GF)	£24.00
Roast seabass, broad bean pea risotto, lemon ricotta (GF)	£22.00

### SIDES

ALL SIDES GLUTEN FREE

Fries	£4 50
Truffle and parmesan fries	£5.00
Carrots, orange and tarragon glaze	£4.50
Mixed salad	£4.50

### DESSERTS

Chocolate pots, vanilla ice cream, honeycomb (GF)	£7.00
Classic tiramasu	£7.00
Affagato, icecream, espresso, amaretto (GF)	£8.50
Selection of British and Italian cheeses	£12.00
Sticky toffee pudding, vanilla ice cream	£7.50

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

**BOTTOMLESS STEAK & FRIES**

WEDNESDAY & SUNDAY  
 £35 per person

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



Please leave us a Google Review

## PRIX FIXE MENU



*2 course £25.00*

*3 course £30.00*

Making a welcome return in 2025, and **includes** a small glass of house wine, beer or a soft drink!

## COCKTAIL MASTERCLASS

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

The price includes all the alcohol you need and an experience you'll never forget!

—  
*£35 per person*

**CALL 01244 325 199 TO BOOK**

## VALENTINE'S AT THE YARD

£90 with glass of Prosecco | £110 with a bottle of Prosecco

FRIDAY 14<sup>TH</sup> FEBRUARY

Experience a little Italian romance and allow us to set the stage for an evening to remember. First class service, a warm ambience and sumptuous menu... **oh, and a complimentary box of luxury chocolates for every couple.**

**CALL  
01244 325 199  
TO BOOK**

## PRIVATE HIRE



**Did you know you can hire The Yard for your own function or party.** We have a fabulous bespoke area where you can host an event to remember.

**CALL 01244 325 199 TO DISCUSS YOUR REQUIREMENTS.**



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