



'In like a lion, out like a lamb' or so the saying goes - the sun shines a little brighter, the birds sing a little louder, flowers are just starting to bloom.

And we have a new menu, enjoy!

BUON APPETITO - CARL NOLLER, HEAD CHEF

SMALL PLATES



Fresh foccacia, bread, balsamic olive oil (VE)	£4.50
Marinated mixed olives (VE, GF)	£4.50
Salt and pepper padron peppers (VE, GF)	£6.50
Patatas bravas (GF)	£6.95
Burratta, roasted peaches, olive oil, honey (GF)	£11
Nduja, mozzarella arancini, rocket, hot honey sauce (V)	£7.95
Truffle parmesan croquettes	£5



The Yard charcuterie board, cheese, chutney	£17.50
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Veal pork, manchago meatballs, bravas, sauce	£7.50
Homemade black pudding finished with Sherry vinegar, paprika, fried duck egg	£7
Serrano ham, tomato bruschetta	£8.75
Belly pork bites (GF)	£10.50

THE SUNDAY ROAST

The Yard Sunday Roast is back on the menu, and if you've never indulged then now is the time.

Choose from Beef, Pork or chicken and trust us when we say it comes with everything!

Do not miss this showstopper of a culinary treat.

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!

BOTTOMLESS STEAK & FRIES

WEDNESDAY & SUNDAY

£35 per person

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

MAIN

Crab, chilli, lemon, garlic, chilli, cherry tomatoes, fresh parsley	£17.50
Tiger prawn, crispy salami, Jalapeño pesto	£18
Roast rump of lamb, pea puree, broad bean and pea gnocci, thyme jus (GF)	£24

Rump steak, mushroom, tomato, fries, gorgonzola, hollandaise (GF)	£23.50
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Roast chicken breast, nduja and orange roast carrots, Greek yogurt (GF)	£19
Moules marinières - mussels gently cooked in a white wine garlic cream finished with fresh herbs	£18
Whole roast stuffed seabass, fennel, orange, olive buttersauce (GF)	£19.50
Roast cod, crushed new potatoes, tartar, hollandaise, sauce tenderstem broccoli (GF)	£22

SIDES

ALL SIDES GLUTEN FREE

Fries (GF, V)	£4.50
Truffle fries (GF, V)	£5.50
Bravas fries (GF, V)	£6
Braised carrots, nduja, orange (GF)	£5
Tenderstem, chilli, garlic oil (GF, V)	£5

DESSERTS

Chocolate pots, vanilla ice cream, honeycomb (GF)	£7.50
Sticky toffee pudding, vanilla ice cream	£7.50
Pistachio and rosewater meringue, lemon curd, strawberries, basil, sugar (GF)	£7.50
Affogato de Pedro Ximenez (GF)	£8.50
Butlers cheese board, celery, grapes, chutney	£12

PASTA

Seafood pasta, mussels, clams, tigerprawn, razorclam, squid, chilli garlic sauce	£18.50
Classic carbonara, panchetta, black pepper, egg yolk, parmesan	£16.50
Papradelle beef cheek ragu	£16
Putenesca, chilli, garlic, roasted courgette, cherry tomatoes, red onion (V)	£15.50

Ham and mozzarella croquettes	£5
Yorkshire pudding, braised beef shin, mash potato, herb crumb	£9.50
 Salt cod, fritters, roullie sauce	£6.50
Prawns, nduja honey	£9.50
Prawns pil pil	£9.50
Calamari friti, aioli	£8
Spiced whitebait, aioli sauce	£7.25
Roast seabass, chorizo, rocket, broad bean, pea salad (GF)	£10.50
Green lip New Zealand mussels, tomato sauce, herb crumb	£8.95

Coffee £3.00 | Cappuccino £3.50 | Latte £3.50 | Espresso £3.00 | Tea £3.00

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



WHITE WINE

Feudo Del Principe Insolia - Italy

This indigenous grape white wine displays nutty, citrusy characters with herbal notes, hints of white flowers, mango and pineapple aromas and flavours. It is delicate, fresh and well balanced.

Bottle £24 250ml £8.50 175ml £6.50 125ml £4.50

Sereno Catarratto Pinot Grigio (V) - Italy

This delicious wine has a light citrus aroma which leads to a mixture of juicy fruits and just a hint of vanilla on the palate.

Bottle £26 250ml £8.75 175ml £6.25 125ml £4.75

I Castelli Chardonnay - Italy

Straw yellow with gold reflections. Aromas of flowers and ripe peaches. Rounded and velvety.

Bottle £30 250ml £10.50 175ml £7.50 125ml £5.25

Te Aka Sauvignon Blanc - New Zealand

Apple-green hue with pungent aromas of guava and melon interlaced with tomato leaf and ripe nettle greens. Shows all the hallmarks of Marlborough and its benchmark varietal, Sauvignon Blanc.

Bottle £32 250ml £11.50 175ml £8 125ml £6

ROSÉ WINE

Sereno Catarratto Pinot Grigio Rosé (V) - Italy

Pale coppery pink in colour with light red fruit and citrus flavours - a beautifully refreshing wine.

Bottle £24 250ml £8.50 175ml £6.50 125ml £4.50

Charlie Zin - White Zinfandel (V) - USA

Fruity and fresh with a very pleasant mouth feel. A gorgeous rosé laden by red fruit and hints of delicate spices. Rich in flavour with an elegant and harmonious after taste.

Bottle £26 250ml £8.75 175ml £6.25 125ml £4.75

RED WINE

Legendary Pinot Noir (VG) - Romania

Complex aromas of black cherry, raspberry and cinnamon. Medium bodied with dried fruit notes that combine with fresh red berries and sweet spice on the palate.

Bottle £26 250ml £8.75 175ml £6.25 125ml £4.75

Fiori Sul Muro Sangiovese (VG) - Italy

Rich, lush and delicious red wine, packed with fruit on the palate.

Bottle £28 250ml £9.50 175ml £7 125ml £5

Club de Campo Malbec (VG) - Argentina

Beautiful ruby colour with aromas of redcurrants, cherries, plums and a hint of spice. A fresh and fruity wine.

Bottle £30 250ml £10.50 175ml £7.50 125ml £5.25

SPARKLING WINE

I Castelli Spumante - Italy

This fresh and fruity spumante wine has flavours of green apple, citrus and some subtle floral notes.

Bottle £26 125ml £6

I Castelli Prosecco DOC (VG) - Italy

A lovely straw yellow with a faint greenish reflection in colour. The aroma is subtle with a fruity scent and hints of apple. Along with a dry, crispy and fruity palate which is pleasant and a clean finish.

Bottle £30 125ml £7

I Castelli Prosecco DOC Rosé (VG) - Italy

Fruity and fragrant bouquet, with hints of strawberry and cherry. Fresh, balanced and persistent. Slightly fruity notes, fine and thin perlage.

Bottle £32 125ml £7.50

MAKE THE MOST OF CHESTER RACES

07 - 09TH MAY 2025

If you're looking for a special race day experience, take your seat in our fabulous restaurant and dine on food lovingly prepared by head chef Carl Noller.

Using only the highest quality ingredients and always freshly prepared.



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.**

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

BOTTLES / CANS

Peroni Red - 4.7%	£4.50
Estrella Freedom (Non Alcoholic) - 0%	£4.50
Mythos - 5%	£5
Lucky Saint (Non Alcoholic) - 0%	£4.50
Menabrea - 4.8%	£5
Kopperberg Cider - 3.4%	£5.50
Aspall Cider - 4.5%	£4.50

DRAUGHTS

Madri - 4.6%	Pint £5.95	Half £3.25
Starapramama - 5%	Pint £5.95	Half £3.25
Guinness - 4.2%	Pint £6.50	Half £3.50

COCKTAILS

£8 EACH

Amalfi Sunset

Malfy Gin Rosa, Orange Soda & Prosecco

Ciao Malfy

Malfy Limone Gin, Orange Soda & Prosecco

Dolce Vita

Malfy Arancia, Lemonade & Prosecco

Cowboy Spritz

Horse With No Name Bourbon, Lemon Juice & Cola

Italicus Spritz

Italicus, Soda & Prosecco

Rose Spritz

Lillet Rose & Elderflower Tonic

Spiced Cuba Libre

Havana Cuban Special, Lime & Cola

Paloma

Olmecca Altos, Lime & Grapefruit Soda

Tropical Storm

Bumbu, Pineapple Juice & Ginger Beer



26 CITY ROAD, CHESTER CH1 3AE.

TELEPHONE 01244 325 199.

hello@theyardrestaurants.co.uk

