



# The Courtyard Restaurant

## Opening Times

Breakfast/Brunch	09.00-11.00
Lunch	11.00-17.00
Dinner	17.00 -21.00

## Starters

Sautéed wild mushrooms & spring onion, sourdough (v)	£9
Calamari, saffron aioli	£10
Ham croquetas, piccalilli (gf)	£9
Grilled mackerel, tomato & chorizo salsa (df)	£9
Olives, artichokes, hummus, grissini (ve)	£9

## Mains

Seabream <i>en papillote</i> , fennel, chorizo, white wine (df)	£14
Pork belly, olive crushed potatoes, red wine jus (gf)	£14
Sweet pea risotto, ricotta, lemon (v)	£12
Baked hake, brown shrimp butter, tenderstem broccoli, toasted almonds (gf)	£14
Corn fed chicken breast, peas, gem lettuce, bacon, red wine jus (gf)	£13

## Salad

Caprese of heirloom tomatoes, basil, mozzarella, olive oil (gf) (v)	£14
Potato, radish, prosciutto, broad beans, peas, rocket, garden mint dressing (gf) (df)	£14
Caesar, rustic sourdough croutes, chicken, shaved Parmesan (gfo)	£14
Panzanella of cucumber, roasted halloumi, torn basil (v) (gfo)	£10

## Pizzas

*12" hand stretched, artisan stone baked Pizzas made with semolina durum wheat flour*

Margherita, sun blushed tomatoes (v)	£12
Pepperoni, Roquito peppers	£14
Chicken, chorizo, olive	£14
Mushroom, spinach, almond pesto (v)	£12

## Sides

£4  
Dressed leaves (gf) (ve) | Chips (gf) (ve) | Crushed new potatoes (gf) (v) | Spring greens (gf) (v) | Garlic Bread (v)

## Desserts

Selection of Treleaven's ice creams or sorbets (v)/(ve)	£4   £5
Vanilla cheesecake, strawberry compôte (v)	£8
Sticky toffee pudding, clotted cream (v)	£9
Dark chocolate tart, crème fraîche (v)	£9

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.

Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

Vegetarian (V), vegan (VE), gluten-free (GF), gluten-free option (GFO) dairy-free (DF).