**Tapas**

**£5.00 each or 3 for £13.50**

Served with Dipping Oils and Crispy Bread

Olives & Feta Cheese *(gfa)*

Chorizo, Balsamic Vinegar Glaze *(dfa)*

Calamari, Lemon, Aioli

Mac n Cheese Bites

Garlic Breaded Mushrooms

Halloumi Sticks

Red Peppers stuffed with Soft Cheese

**Starters**

Homemade Seasonal Soup, Crusty Bread *(gf)* **£5.50**

Chicken and Duck Terrine with Fig Relish and Toasted Bread *(gfa)* **£7.50**

Smoked Salmon, Prawn and Beetroot Cocktail with Paprika Crispy Tortilla *(gfa)* **£7.50**

Heritage Tomatoes and Buffalo Mozzarella Salad with Pesto Dressing *(gf)(v)*  **£7.00**

Avocado, Hummus, Tomato and Spring Onion Bruschetta *(v)(vgn)(gfa)*  **£7.00**

Tempura Battered Tiger Prawns with Sweet Chili Dipping **£7.00**

**Mains**

Marinated Pork Steak with Garlic and Rosemary, Chorizo, Onions, Roast Peppers, Cherry Tomatoes and Thick Cut Chips *(gf)* **£18.50**

Balsamic Summer Steak Salad *(gf)* **£14.95**

Chicken Caesar Salad with Garlic Croutons, Pancetta and Parmesan *(gfa)* **£13.95**

Butterfly Marinated Chicken Breast, Garlic Butter, Cherry Tomatoes, Skin On Fries and House Salad **£15.95**

Homemade Chef’s Vegetable Curry, Spring Onion Jasmine Rice and Garlic & Coriander Naan *(gf)(df)(vgn)* **£14.00**

*\*Add Chicken for an extra* ***£3.00***

Stanwick Beer Battered Haddock, Steak Cut Chips, Minted Mushy Pea’s and Tartar Sauce **£16.50**

Pan Fried Sea Bream with White Wine, Pea and Spinach Risotto *(gf)* **£17.00**

Garlic, Chilli, Tomato and Prawn Linguine

**£16.50**

Tortellini, Mozzarella, Tomatoes and Basil with Tomato and Mascarpone Ragu  *(v)* **£15.00**

**Homemade Stone Baked Pizza**

Fresh Tomato, Mozzarella and Pesto **£13.50**

Classic Margarita **£12.00**

Overloaded Pepperoni **£14.50**

Garlic Chicken. Parmesan and Pesto **£15.00**

Roasted Peppers, Mushroom, Olives, Red Onion and Vegan Cheese *(vgn)* **£13.50**

**From The Grill**

Chef's Choice Burger of the week, Baby Gem, Beef Tomato, Red Onion, Steak Cut Chips and Relish *(gfa)(dfa)* **£14.95**

Buttermilk Breaded Chicken Burger, Baby Gem, Beef Tomato, Chipotle Mayo, Skin On Fries and House Slaw *(gfa)(dfa)*  **£14.00**

*\*Add Bacon and Cheese* **£2.50**

Vegan Moving Mountain No Meat Burger, Ciabatta Roll, Baby Gem, Beef Tomato, Red Onion, Skin On Fries and Tomato Relish *(vgn)(gfa)* (df) **£13.00**

10oz Prime Beef Ribeye Steak *(gfa)(dfa*) **£27.00**

8oz Prime Beef Fillet Steak *(gfa)(dfa)* **£30.00**

Steaks are 28 Dry Aged and served with Steak Cut Chips, Flat Mushroom, Cherry Tomatoes, Garlic and Thyme Butter

**Sides**

Onions Rings *(df)* **£3.00**

Garlic Bread (\*add Cheese extra 50p) **£3.00**

Steak Cut Chips *(gf)(df)*  **£3.00**

House Salad *(gf)(df)* **£3.00**

Rocket, Balsalmic & Parmesan Salad **£3.00**

Buttered Mixed Seasonal Greens **£3.00**

Sauce: Peppercorn Stilton & Port Creamy Mushroom **£3.00 each**

**Sandwiches**

Served on White Bloomer, Brown Bloomer or Brioche Roll with Crisps and House Salad

Johnson's Ham and Honey Mustard *(gfa)(dfa)*

Cod Goujons and Homemade Tartar Sauce *(gfa)(df)*

Smoked Salmon and Basil *(gfa)(df)*

Mature Cheddar and Spiced Chutney *(gfa)*

Chicken and Bacon *(gfa)*

**£6.50 per sandwich**

**Warm Sandwiches**

Served on Schiacciata Romana aka White Italian Flatbread with Fries and House Salad and House Slaw

Tuna Melt – Tuna, Mayonnaise and Cheese

Chicken, Mozzarella, Grilled Peppers and Pesto

**£11.00 per sandwich**

**Courtyard Cubs – For little and big kids**

Chef’s Burger *(gfa)(dfa)*

Chicken Goujons

Cod Goujons *(df)*

Margarita Pizza

Served with two of the following:

Fries; Beans; Peas; Salad

With Ice Cream Selection or Fruit Salad and Fruit Shoot

**£8.50**

**Desserts**

Sticky Toffee Pudding with Butterscotch Sauce and Honeycomb & Caramel Ice Cream **£6.50**

Mango and Coconut Panna Cotta *(gf)* **£6.50**

Summer Berry Eton Mess, Raspberry and Mango Coulis *(gf)* **£6.50**

Vegan Carrot and Ginger Cake with Vanilla Ice Cream *(v)(vgn)(gf)* **£6.50**

Selection of Three Ice Cream Scoops **£6.00**

*(Choose from Vanilla, Chocolate, Strawberry, Mint Chocolate, Honeycomb & Caramel, Bubble Gum)*

**Cheese Board**

Selection of Two British Cheese, House Chutney, Crackers, Celery and Grapes *(gfa)* **£7.00**

Selection of Four British Cheese, House Chutney, Crackers, Celery and Grapes *(gfa)* **£11.50**

*(Choose from Cheddar, Wiltshire Blue, Brie, Smoked Applewood, Red Leicester, Soft Goat’s Cheese)*

**Afternoon Tea**

Served Monday to Saturday from 12pm to 5pm and Sunday 3pm to 5:30pm

**(Prebook only)**

Assorted Finger Sandwiches,

Plain and Fruit Scones,

Clotted Cream, Preserves with a selection of Cakes

**£18.50**

Upgrade to Sparkling Afternoon Tea

Includes above plus 200ml bottle of Prosecco

**£20.95**

Bottomless Prosecco Afternoon Tea

**£39.95**

**Hot Drinks**

Liqueur Coffee £5.95

Americano £2.50

Cappuccino £3.75

Latte £3.75

Espresso £2.50

Tea (English Breakfast, Fruit or Herbal) £2.00

Hot Chocolate £3.00

**Drinks from the Bar**

Available Draught Drinks included San Miguel, Peroni, Coors Light, Two Guest Ales, Saxby Cider, 61 Deep and Guinness

See our Wine List for our quality wines supplied by Amps Wines of Oundle

**Dietary Decoder**

*gf* = No gluten included

*gfa* = Let's swap to gluten free alternative

*df* = No dairy in here

*dfa* - Let's swap to dairy free alternative

*v* = no meat or fish in here

*vgn* = no animal products

*vgna* = Vegan option available

*n* = Contains nuts