



Dinner, Bed and Breakfast 3 course Menu

STARTERS

Selection of Warm Breads, Salted Butter, Tapenade V
Soup Of the Day, Homemade Guinness and Treacle Wheaten, Salted Butter
Wild Mushroom and Aged Parmesan Arancini, Garlic Aioli, Truffle Oil
Korean Fried Chicken, Pickled Onions, Gochujang Mayo, Sesame GF*
Baked Goats Cheese and Pickled Beetroot Salad, Ranch Dressing V GF

MAINS

The Yard Beef and Marrow Burger

Jack Cheese, Tomato, Pickles, Relish, Chips GF*

Fish and Chips Mushy Peas, Curry Sauce, Lemon

Thyme Roasted Chicken Cauliflower Purée, Charred Cabbage, Creamed Potato, Chicken Jus GF

> Baked Tomato and Chorizo Pasta Chilli, Fine Herbs, and Goats Cheese

Hillyard's Salt Aged 10oz Sirloin Home Cut Chips, Tomato, Roasted Spring Onion, Mushroom, Peppercorn Cream *Supplement £14

DESSERTS

Sticky Toffee and Ginger Pudding, Salted Caramel, Milk Ice Cream V
Chocolate Brownie, Smashed Honeycomb, Vanilla Ice Cream V
Apple and Blackberry Crumble, Homemade Custard V GF
Milk Ice Cream, Honeycomb, Bitter Chocolate V GF