

THE COURTYARD MENU

NIBBLES & STARTERS

HALLOUMI FRIES (GF)(V) 5.50 garlic mayo	WARM GREEK LAMB SALAD (DF) 8.50 crispy lamb nuggets, feta, olives, tomato, cucumber, oregano, mint
ROASTED BEETROOT HUMMUS (Ve)(GF)(DF) 3.90 warm pitta bread	CHARGILLED CHICKEN CAESAR SALAD (GF) 7.90/14.90 gem lettuce, anchovies, parmesan, croutons, caesar dressing
HERITAGE TOMATO & MOZZARELLA (GF) 7.90 prosciutto, herb croûtes, avocado, balsamic glaze	SUPERFOOD SALAD (Ve)(GF)(DF) 6.90 tenderstem broccoli, soya beans, quinoa, avocado, toasted pumpkin seeds, dried cranberries, golden raisins & radishes, seasonal leaves, citrus dressing
SZechuan Sticky CHILLI BEEF (DF) 9.50/17.50 pickled ginger, chilli, lime, spring onion	

SHARING PLATTERS

FISHERMAN'S CATCH 23.50 smoked salmon, king prawns, salmon fishcake, pea mayo, battered haddock, tartare sauce, devilled whitebait, spiced squid, sweet chilli sauce	HONEY & TRUFFLE (GF)(V) 12.90 BAKED CAMEMBERT sourdough bread, caramelised onion relish, celery sticks
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MAINS

LIGURIA LINGUINI (V)(DF) 12.50 roasted red peppers, basil, sunblushed tomatoes, olives, capers & parmesan	
THAI MASSAMAN CURRY WITH NOODLES coconut, chilli, garlic, lime, ginger, coriander	
king prawn (GF) 18.50	
organic tofu & mushrooms (GF)(DF)(V) 12.50	
ROASTED SPICED CAULIFLOWER STEAK (GF)(Ve) 12.50 chickpeas, spinach, tomatoes, crispy fried shallots	
THE MEYNELL STEAK & ALE PIE 14.90 house chips or mashed potato, seasonal vegetables, rich gravy	
TIMOTHY TAYLOR LIGHT BATTERED HADDOCK 14.50 house chips, mushy peas, tartare sauce, lemon	
PAUL SHUM'S PORK, APPLE & YOXALL CIDER SAUSAGES 13.90 mashed potato, peas, caramelised onion gravy	
PAN FRIED SEABASS FILLET 18.50 tenderstem broccoli, mashed potato, king prawn velouté	

STONE BAKED PIZZA

THE CLASSIC (V) 9.90 homemade tomato sauce, mozzarella	THE ITALIAN JOB 11.50 prosciutto, pepperoni, sun dried tomatoes, mozzarella, rocket & pesto
THE HIPPIE (Ve)(DF) 10.90 homemade tomato sauce, vegan cheese, chargrilled aubergine & courgettes, peppers, tofu, balsamic glaze	FUNGHI E QUATTRO FORMAGGI ... 10.90 mozzarella, mushroom, cheddar, brie, blue cheese, rocket
THE PEPPER STAR 10.90 homemade tomato sauce, pepperoni, mozzarella	THE TANDOORI CHICKEN 11.90 homemade tomato sauce, mozzarella, tandoori chicken, peppers, onions, chillies, mint yoghurt
THE SPICE IS RIGHT 11.90 homemade tomato sauce, ground spicy beef, red chillies, jalapeños, peppers, red onions & mozzarella	RIGHT OR WRONG 10.90 homemade tomato sauce, mozzarella, shredded ham, pineapple

Nuts, allergies and dietary requirements: We regret we cannot guarantee that any of our food is totally nut-free or suitable for those with other allergies due to cross-contamination within the kitchen. Some of our dishes contain nuts, and others may contain nuts or nut traces. If you have any allergies or special dietary requirements, please consult a staff member. They can provide you with information on which of the 14 declarable allergens we knowingly use in each dish.



FROM THE GRILL

All our steaks are dry aged for 30 days sourced from local Staffordshire & Derbyshire herds.
Served with house chips, fries or salad, grilled tomatoes & mushroom. (GFO) (DFC)
Peppercorn or Blue Cheese Sauce (+£2.50)

7OZ FILLET.....29.50 8OZ SIRLOIN24.50

BURGERS

All our burgers are served on a sourdough bun with house slaw.
house chips, skinny fries or sweet potato fries

THE MEYNELL BURGER (DFC)14.90

8oz beef burger, American style cheese slice, Frenchies mustard mayo

BUTTERMILK CHICKEN BURGER (DFC) (GFO)13.90

buttermilk chicken, bacon, chipotle mayo

CHARGRILLED HALLOUMI & MUSHROOM BURGER (V) (GFO)11.50

tomato salsa, avocado

SIDES

BUTTERED NEW POTATOES 3.50 (V)

HOUSE CHIPS 3.50 (V) (DF)

SKINNY FRIES 3.50 (V) (DF)

HOMEMADE MACARONI CHEESE 4.90 (V)

SEASONAL VEGETABLES 3.50 (V) (GF) (DF)

HOUSE SLAW 3.50 (V) (DF) (GF)

HOUSE SALAD 3.50 (V) (DF) (GF)

CREAMY MASH 3.50 (V) (GF)

SWEET POTATO FRIES 3.50 (V) (DF)

DESSERTS

MEYNELL 'MESS' (GFO)7.50
meringue, seasonal berries, marshmallow, chocolate flake, brownie, ice cream, fruit coulis

VANILLA CRÈME BRÛLÉE (GFO)6.50
seasonal berries, amaretti biscuits

SELECTION OF DALTONS DAIRY ICE CREAMS4.90

MEYNELL CHEESE PLATTER

Served with house chutney & wafers
Three cheeses - 8.50 | Four cheeses - 10.50

COLSTON BASSETT STILTON

Nottinghamshire semi-hard blue cheese, pasteurised cow's milk

ORSOM BREEZE BRIE

handmade, butter smooth, creamy brie, pasteurised cow's milk

KIDDERTON ASH GOAT'S CHEESE

smooth lancashire goat's cheese, matured with ash

BLACK BOMBER CHEDDAR

Snowdonian cheddar, hard pasteurised cow's milk

DESSERT COCKTAILS

'EXPRESS YOUR WAY' CLASSIC8.50 IRISH8.50
Smirnoff vodka, Kahlua, sugar, espresso Baileys, Absolut vanilla vodka, Kahlua, espresso, marshmallow

SALTED CARAMEL8.50 WHISKEY SOUR9.00
Absolut vanilla vodka, Kahlua, caramel syrup, salt, espresso Maker's Mark Straight Bourbon, lemon, sugar, vegan foam

CHOCOLATE ORANGE8.50 SMOKING GODFATHER9.00
Smirnoff vodka, chocolate liqueur, Kahlua, sugar, orange bitters, espresso Laphroaig Single Malt, Luxardo Amaretto, chocolate bitters, orange