



# The Courtyard Restaurant

Mon - Sun 11.00-17.00



## Signature Sharer—The Tomahawk steak

Definitely not for the faint hearted! Weighing in at well over a kilo, we proudly present our Tomahawk steak. Served with plenty of hand cut chips, mixed salads, an array of sauces and a carafe of red or white wine.

Recommended to two to share. £60

### Small Plates

Ham croquetas, saffron aioli | Roasted chorizo, red peppers (DF) | Beef albondigas | Calamari, garlic aioli | Spinach & goats' cheese croquetas (V)

£6 each or £15 for 3 plates

### Toasted Panini

Parma ham, smoked cheddar, rocket £9  
Smoked salmon, cream cheese, chive £9  
Applewood cheddar, sun blushed tomato, rocket (V) £8  
Chicken, spinach, pesto £9

### Pizza

Margherita, sun blushed tomatoes (V) £12  
Pepperoni, Roquito peppers £14  
Chicken, chorizo, olive £14  
Italian four cheese (V) £14  
Mushroom, spinach, almond cream (V) £12

### Pasta

Creamy mushroom tagliatelle, truffle oil £12  
Mediterranean vegetable tagliatelle, pesto (VE) £12

### The Courtyard Burger

6oz Kilhallon Farm beefburger, smoked Applewood cheddar, bacon, dill pickle relish, chips, brioche bun £16

### Sharers & salads

Antipasti of Cornish meats, baby artichokes, olives, hummus, grissini £14  
Chickpea paprika fondue, crunchy sourdough, aubergine & spinach dip (VE) £12  
Caesar salad, rustic sourdough croutes, chicken, shaved Parmesan (GF\*) £14  
Caprese salad of heirloom tomatoes, basil, mozzarella, olive oil (GF) (V) £14

### Sides

Dressed leaves (GF) (VE) | Chips (GF)(VE) | Crushed new potatoes (GF)(V) | Spring greens (GF)(V) | Garlic Bread (V) £4 each

### Desserts

Selection of Treleaven's ice creams or sorbets (V) or (VE) £5  
Vanilla cheesecake, mixed berry compôte (V) £8  
Sticky toffee pudding, clotted cream (V) £9  
Dark chocolate tart, crème fraîche (V) £9

### Cream Tea

Homemade plain scone, Boddington's Cornish Jam, Rodda's Cornish clotted cream, a pot of loose-leaf tea, or your choice of hot drink (V) £8

<b>Draft beer &amp; cider</b>	<b>abv</b>	<b>Pint</b>	<b>Fizz</b>	<b>125ml</b>	<b>Btl</b>
Korev	4.8%	6.00	Amori Prosecco	8.00	39.00
Offshore Pilsner	4.8%	6.00	Emile Leclère Champagne	15.00	80.00
Atlantic Pale Ale	4.5%	5.80			
Cold River Cider	4.5%	6.00			
			<b>White</b>	<b>175ml</b>	<b>250ml</b>
			Los Coches Viognier, Chile	6.00	8.00
			Amori Pinot Grigio, Italy	7.00	9.00
			Albariño, Spain	11.00	15.00
			Bannockburn Sauvignon Blanc, NZ	11.00	16.00
			*wines by the glass also available in 125ml		
			<b>Rosé</b>	<b>175ml</b>	<b>250ml</b>
			Provence Rosé de Sophie, France	10.00	15.00
			*wines by the glass also available in 125ml		
			<b>Red</b>	<b>175ml</b>	<b>250ml</b>
			Las Pampas Malbec, Argentina	8.00	11.00
			Domaine du Mage, France	8.00	12.00
			Merlot/Syrah, du Mage, France	8.00	12.00
			Beaujolais Villages, France	9.00	12.00
			*wines by the glass also available in 125ml		
			<b>Spirits</b>	<b>25ml</b>	<b>50ml</b>
			Absolut Vodka	3.00	6.00
			Archers Peach Schnapps	3.00	6.00
			Dead Mans Fingers Spiced Rum	3.50	7.00
			Kraken Dark Rum	3.50	7.00
			Bulleit Bourbon Whiskey	3.50	7.00
			Disaronno	3.50	7.00
			Baileys		3.95
			<b>Gin</b>	<b>25ml</b>	<b>50ml</b>
			Tarquin's Dry Cornish Gin	4.00	8.00
			Tarquin's Blood Orange	4.00	8.00
			Tarquin's Rhubarb & Raspberry	4.00	8.00
			Tarquin's Strawberry & Lime	4.00	8.00
			Tarquin's Blackberry	4.00	8.00
			Tarquin's Sea Dog Navy Strength	5.20	10.40

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 (GF\*), dairy-free (DF)