



# THE YARD

KITCHEN / BAR

## LUNCH

### OUR SOUPS

#### SOUP OF THE DAY

served with brown bread  
(1, 4, 7, 9, 13)

#### SMOKED SALMON CHOWDER

served with brown bread  
(1, 4, 7, 8, 9, 13)

#### CHEDDAR CHEESE SOUP

served with grilled sourdough  
(1, 4, 9, 13)

### OUR SANDWICHES


#### BRAISED PERI PERI CHICKEN IN PITA

rocket leaves, tomato, mango mayo, tzatziki  
(1, 4, 14)

#### CRISP COD BEIGNET IN PITA

avocado, iceberg, tomato, lemon dressing  
(1, 8, 13)

#### CRISP FALAFELS IN KHOBEZ

balsamic dressed rocket, tomato, beetroot,  
orange and avocado (1, 13, 14) 

#### CROQUE MADAME

toasted brioche, poached eggs, parmesan custard,  
air dried ham. balsamic dressed mix leaves (1, 4, 7, 14)

#### HONEY AND CIDER

#### BRAISED PULLED PORK SLIDERS

served with skinny fries (1, 4, 13, 14)

#### GREEKTOWN STEAK SALAD WRAP


grilled steak, Greek salad, tzatziki,  
balsamic dressed mix leaves (1, 4, 13, 14)

#### BEEF AND BRIE SLIDERS

mini burgers, truffle mayo and skinny fries  
(1, 4, 7, 13)


### OUR LIGHTER OPTIONS

#### MOZZARELLA CAPRESE

5 basil and tomato in olive oil, balsamic dressed salad,  
grilled sourdough (1, 3, 4) 

11.50

#### GRILLED VEGETABLES AND SOFT POACHED EGG SALAD

7 baby gems, quinoa, lemon dressing (7)  

11.50

#### POTTED SMOKED AND FRESH SALMON

7 served with Guinness bread (1, 4, 7, 8)

11

#### ARTISAN PLATTER

selection of cuts from Ireland, grilled bread  
and onion marmalade (1, 11, 14)

12

### OUR SMALL TREATS

#### CHURROS, MANGO AND YOGURT DIP

(1, 4, 7, 13)

3.50

#### MINI VANILLA ICE CREAM CONE

(1, 3, 4, 7, 13)

3

#### MINI VERRINE OF THE DAY

(1, 3, 4, 7, 13)




3.50

#### CHEF'S PICK AND MIX

(1, 3, 4, 7, 13)

6

**Allergens:** 1. Gluten 2. Peanuts 3. Nuts 4. Dairy 5. Crustaceans 6. Mollusc 7. Eggs  
8. Fish 9. Celery 10. Lupin 11. Mustard 12. Sesame 13. Soya 14. Sulphur Dioxide

 = Gluten free  = Vegetarian  = Vegan