

DESSERTS

LEMON & CHIA SEED TART

£6

with raspberry and pomegranate coulis and vegan ice cream

SALTED CARAMEL CHEESECAKE

£6 (g, d, n, m, e)

served with blood orange coulis

CHOCOLATE STOUT BROWNIE

£6 (g, d, n, e, m)

served with raspberry and pomegranate coulis and whipped cream

CHEESEBOARD

£8 (g, d, n)

A selection of cheeses from the Liverpool Cheese Co. served with avocado and goats cheese whip, rhubarb chutney, grapes and crackers

ICE CREAM DESSERT COCKTAILS ARE AVAILABLE

Ask Your Server For Details

AFTER LUNCH

COFFEE & TEA

Espresso £1.50 / £1.80

Green Tea £2

Americano £2.50

Berry Fruits Tea £2

Flat White £2.50

Peppermint Tea £2

Cappuccino £3

Earl Grey Tea £2

Latte £3

Breakfast Tea £2

Mocha £3

Liqueur Coffee £3.50



YOUR MEAL TODAY WAS BROUGHT TO
YOU BY THESE LOCAL SUPPLIERS

MATTAS LIVERPOOL

ALMONDS CATERING LIVERPOOL

DAFNA'S CHEESECAKE FACTORY

LIVERPOOL CHEESE COMPANY


CAINS BREWERY

CAZ'S KITCHEN




LUNCH MENU

89 Roe St, Liverpool, L1 1EP

 0151 702 5891

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Here at Courtyard Bar & Kitchen we offer simple, tasty cooking using the freshest seasonal ingredients from local producers. With a range of small, sharing and large dishes and a wide selection of local wines and beers, we offer the best of Liverpool on a plate.

Our menu changes with the seasons and our chefs create a range of specials so there is always something new on the menu.

Enjoy our stunning views over the grade I listed St George's Hall and St John's Gardens as you eat. Whether you are meeting friends for lunch, going to see a show or just visiting the city, we aim to provide the perfect spot for a bite to eat and a drink.

Out in Courtyard garden trees, plants, shrubs and flowers create a peaceful oasis in the middle of the city. The garden is cared for by a group of volunteers and we are extremely grateful to them for all their hard work. We hope you enjoy their garden as much as you enjoy the rest of Courtyard and come back again and again. It's a great place to eat and drink with friends.

PLATTERS

MEAT £12

Lamb Kofta, homemade ham terrine, black pudding
Scotch egg, salt & pepper chicken strips,
pickles, flatbread

FISH £12

Smoked haddock fishcakes, pan fried squid, crab toast,
deep fried salmon goujons, garlic mayonnaise,
tartare sauce

VEGETABLE £10

Frittata, tomato hummus, regular hummus, warm pitta
bread, goats cheese bon bons, watermelon, feta, mint

CHEESE £10

A selection of cheese from the Liverpool Cheese Co.
served with whipped goats cheese & avocado, chutney,
crackers, celery and walnut & grape salad

SIDES

SEASONAL SALAD £4

HERITAGE TOMATO SALAD £4 (d)

mozzarella, mint and basil oil

OLIVES £3

TRIPLE COOKED CHIPS £4

SWEET POTATO FRIES £4

ROSEMARY GARLIC BREAD (w, d, m) £4

SMALL PLATES

FISH £7

PLAICE (d,m)

with beurre noisette, fried brown shrimp,
capers and lemon.

SRIRACHA GRILLED PRAWNS

with mango salsa

MEAT £7

DUCK THIGH CROQUETTES (g,d,w,m,e)

half roasted baby gem, Kewpie mayo, slow poached
egg, smoked pancetta crumb

HERB CRUSTED LAMB RUMP (g,d,w,m,sul)

fondant potato, glazed carrot, Pea and mint puree, jus

VEG £7

BUTTERNUT SQUASH ARANCINI

spinach in cream butter sauce, caramelised plum
and crushed walnut

ROAST CAULIFLOWER AND LEEK (g,d,w,m)

with goat's cheese mousse and
a lemon and herb crumb

All meals at Courtyard are prepared in an environment where nuts are present, and as such we cannot guarantee any dishes as nut free.

Allergy Guide: (g) gluten (d) dairy (e) eggs (s) soya (n) nuts (w) wheat (mu) mustard (ses) sesame (sul) sulphites (cel) celery (m) milk



Vegetarian



Vegan