

IL CORTILE

PANE & OLIVE

{breads and olives}

HOUSE MARINATED GORDAL OLIVES (ve)	4
GARLIC BREAD (ve)	4
GARLIC BREAD with cheese (v)	5
GARLIC BREAD with tomato (ve)	5

10% discretionary service charge
for parties of 8 or above

ANTIPASTI

{starters}

ANTIPASTO IL CORTILE <i>Selection of Italian cheeses & charcuterie, seasonal accompaniments, prefect to share</i>	14	BRUSCHETTA POMODORO (ve) <i>Classic tomato bruschetta, garlic, fresh basil & extra virgin olive oil on toasted ciabatta</i>	6
GRANCHIO & AVOCADO <i>Dressed fresh crab, ripe avocado & lime vinaigrette, ciabatta croute</i>	9	INSALATA CAPRESE (v) (gf) <i>Buffalo mozzarella from Campania D.O.P., vine ripened tomato & fresh basil</i>	6.5
BURRATA (gf) <i>Fresh creamy cheese from Puglia, aged Parma ham, Caponata salad & white truffle honey</i>	8	CALAMARI (gf) <i>Crispy fried squid, smoked garlic mayo & lemon</i>	8
GAMBERONI <i>Chilli & garlic prawns, toasted bread & lemon</i>	8	ARANCINO SICILIANO <i>Crispy fried Saffron rice, beef ragu, peas & smoked Mozzarella ball, tomato sauce</i>	7
COSTOLETE (gf) <i>Slow roasted pork ribs, house BBQ sauce</i>	8		

PASTA & RISOTTO

Gluten Free Available

	starter	main		starter	main		starter	main
LINGUINE GRANCHIO <i>Linguini pasta, fresh crab, chilli, garlic, lemon & parsley</i>	7	14	RISOTTO PRIMAVERA (gf) (ve) <i>Summer vegetables risotto, pea & mint puree, baby spinach & vegan cheese</i>	6	12	SPAGHETTI ALLA CARBONARA <i>Crispy pancetta, creamy egg & parmesan, black pepper</i>	6	12
FUSILLI POLLO <i>Chicken, broccoli, cream, parmesan</i>	6	12	PAPPARDELLE CON RAGU DI AGNELLO <i>Tuscan broad pasta ribbons, slow cooked lamb & olive ragu, Pecorino cheese</i>	7	14	RAVIOLI ARAGOSTA <i>Lobster & ricotta filled pasta, shellfish & prosecco bisque</i>	8	16
TAGLIATELLE CON FUNGHI (v) <i>Field & Porcini mushrooms, parmesan & mascarpone cream, white truffle oil</i>	6	12	LASAGNA BOLOGNESE <i>Beef & pork ragu, cheese sauce & parmesan</i>		12	PASTA FRESCA DEL GIORNO <i>Fresh pasta of the day, ask for today's special</i>		
ORECCHIETTE (n) (gf) <i>Puglian pasta, friaerelli, fresh broccoli, chilli, garlic, toasted pine nuts & herb pangrattato</i>	6	12						

PIZZA

Our dough is made in – house using our own blend of Italian flours and proved slowly for light & crisp texture

Gluten Free Available

MARGHERITA (v) <i>Classic tomato & Fior di latte mozzarella & fresh basil</i>	8
<i>With Buffalo mozzarella from Campania D.O.P. (v)</i>	10
TOSCANA <i>Field mushrooms , aged Parma ham, parmesan shavings, tomato, Fior di latte mozzarella, white truffle oil</i>	13
VEGETARIANA (ve) <i>Red onions, field mushrooms, olives, spring onions, tomato, vegan mozzarella, aged balsamic</i>	12
PUTANESCA <i>Sustainable tuna, capers, olives, red onions, chilli, tomato & Fior di latte mozzarella</i>	13
DIAVOLA <i>Calabrian 'Nduja, spicy salami, tomato & Fior di latte mozzarella</i>	12
CALZONE CLASSICO <i>Cooked ham, field mushrooms, tomato & Fior di latte mozzarella</i>	13
CHILLI BEEF <i>Slow cooked beef brisket, jalapeños, Italian smoked mozzarella, fresh chillies, tomato & spring onions</i>	13
POLLO FRITTO <i>In–house fried chicken, peppers, smoked pancetta, red onions, tomato, smoked mozzarella, homemade BBQ sauce</i>	13

CARNE, PESCE & INSALATE

{meat fish and salad}

ANATRA (gf) <i>Honey roasted breast of duck, Dauphinoise potato, caramelised chicory & Sicilian orange sauce</i>	18
BRANZINO (gf) <i>Wild sea bass fillets, confit potato, marsh samphire, tomato concasse & Salmoriglio dressing</i>	21
POLLO CESARE <i>Chargrilled chicken Caesar salad</i>	starter 7 main 14
BISTECCA (gf) 10oz English rump steak 8oz Black Angus ribeye steak <i>Served with dressed rocket, fries and a choice of garlic butter, green peppercorn or porcini sauce</i>	19 24
POLLO ALLA SALTIMBOCCA (gf) <i>Roman style chicken fillet, aged parma ham, lemon zest & sage, Marsala wine sauce & butter fried gnocchi</i>	17
INSALATA DI GRANCHIO (gf) <i>Dressed fresh crab, gem lettuce, ripe avocado, marsh samphire, brown crab mayo & lemon</i>	starter 9 main 18
SPIEDINO DI POLLO (gf) <i>Pancetta wrapped chicken, red pepper & onion on a skewer, fries & house BBQ sauce</i>	16
IL CORTILE BURGER (gf) <i>Homemade 6oz burger, smoked Italian cheese, house slaw, fries & dipping gravy</i>	14

CONTORNI

{sides}

FRESH BROCCOLI <i>Chilli & garlic</i>	3
SEASONED FRIES	3
COURGETTE FRITI	3
ROCKET & PARMESAN SALAD	3
INSALATA MISTA	3

12.95

Sunday Roast

Available on Sundays only

BEEF BRISKET

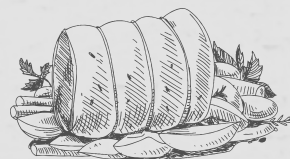
Cooked low & slow, roast potatoes, fresh vegetable selection, Yorkshire pudding & roast gravy

CHICKEN

Pan roasted chicken breast fillet, roast potatoes, fresh vegetable selection, Yorkshire pudd & roast gravy

LAMB

Slow cooked shoulder of lamb, roast potatoes, fresh vegetable selection, Yorkshire pudding & roast gravy



If you have any food allergies, intolerances of specific dietary requirements, please let us know – we are happy to help where we can.

n=contains nuts | v=vegetarian | ve=vegan | gf=gluten free