



# The Courtyard

COCKTAIL BAR



[WWW.THECOURTYARDFULHAM.COM](http://WWW.THECOURTYARDFULHAM.COM)

  /COURTYARDFULHAM

[INFO@THECOURTYARDFULHAM.COM](mailto:INFO@THECOURTYARDFULHAM.COM)

THE COURTYARD'S GUIDE TO

# COCKTAIL GLASSES

COCKTAILS ARE SOMETHING OF A LUXURY. YOU DON'T JUST POP A CAP AND POUR - THEY TAKE A DEGREE OF TIME AND SKILL TO MIX, SO YOU DESERVE A DECENT AND APPROPRIATE GLASS.



## HIGHBALL

*Many people get these confused with the double old-fashioned. It's simple - highballs are tall to hold cocktails spirits and mixers.*



## COUPETTE

*These glasses are perfect for serving straight-up drinks. Urban myth has it, that the original Coupette glass was modelled in the shape of Marie Antoinette's left breast. Sadly the truth is that the glass was invented in England in 1663, long before the reign of the infamous queen.*



## ROCKS GLASS

*The rocks glass is the Utilitarian old-fashioned glass, but strong with a thicker glass rim, often made from toughened glass so better suited to drinks that require muddling. Used for hard drinks, served undiluted and with about 2 cubes of ice.*



## LIGHT BULB

*Glass bottle shaped like a light bulb the latest drink vessel of choice. A totally unique glass to illuminate your drink.*



## BORDEAUX GLASS

*Tall with a broad bulb to accommodate aromas and the nose. Long stemmed for elegance and a smooth grip in the hand.*

# COCKTAIL MENU

## AMERICAN BEAUTY.....10.50

### GOBLET

Hendrick's Gin, shaken with Luxardo Maraschino, cloudy apple juice & fresh lime, topped with Schweppes 1783 Cucumber Tonic syrup.  
No one wants to be ordinary...

## GIZMO.....9.50

### ROCKS GLASS

Bombay Sapphire Gin, St. Germain Elderflower, fresh lime & blackberries, topped with a roasted meringue.  
Like walking on clouds...

## POISON IVY.....9.50

### COUPETTE

Sailor Jerry Spiced Rum, muddled basil leaves, fresh lime, a squeeze of honey, shaken with cloudy apple juice.  
One kiss is all it takes...

## CINNAMON EXPRESS.....9.50

### COUPETTE

Amaretto, shaken with a squeeze of lime, served with whipped cinnamon egg whites & lemon juice.  
The train that everyone wants to get on...

## FOREST GUMP.....9.75

### COUPETTE

Woody's Rum, Monkey Shoulder, Tia Maria & chocolate syrup, shaken with fresh coffee & served straight up with a grate of dark chocolate.  
Life is a box of chocolates...

## DAN THE MAN.....9.75

### JAM JAR

Tequila, Bacardi Rum, a splash of Wray & Nephew, shaken with fresh lime juice and a touch of pineapple.  
Not for the faint-hearted...

## LADY MARMALADE.....9.50

### BORDEAUX GLASS

Drambuie muddled with fresh ginger & marmalade, shaken with orange Juice, orange bitters & fresh lime, topped with prosecco.  
Voulez Vous?...

## THE GOBLET OF FIRE.....10.50

### COUPETTE

Grey Goose Vodka, Chambord, passion fruit puree, muddled with fresh chillies, fresh raspberries, mandarin & a squeeze of fresh lime.  
Please inform your bartender on how spicy you prefer your drink.  
Only the selected few can handle this...

## WOODY'S BOOT.....9.50

### HIGHBALL

Jack Daniel's built with Drambuie, fresh lemon, Gomme syrup, topped with Schweppes 1783 Ginger Ale.  
This one is bound to give you a buzz...

## STRANGER THINGS.....9.75

### LIGHT BULB

A bright idea to mix a strawberry infused Reyka Vodka, with passion fruit puree, Gomme syrup & prosecco.  
Have one, or eleven...

# SHARING COCKTAILS

**CATCHING FIRE.....35.00**

**SERVES 3-4 PERSONS**

*Russian Standard Vodka, Campari & passion fruit, built with pineapple juice & fresh lime, topped with prosecco & finished off with flaming Wray & Nephew Rum. May the odds be ever in your favour...*

**THE REGINA GEORGE.....32.00**

**SERVES 3-4 PERSONS**

*Pink gin, St. Germain Elderflower, cloudy apple juice, lime & a handful of mint, topped with Old Mout Cider Berries & Cherries. So fetch...*

# BEERS & CIDERS

## BEER

**MORETTI 330ML.....5.00**

**TIGER 330ML.....5.00**

**SOL 330ML.....5.00**

**LAGUNITAS IPA.....5.00**

**BRIXTON PALE ALE.....5.50**

## DRAUGHT BEER

**MORETTI 1/2 PINT.....3.50**

**MORETTI PINT.....5.50**

**AMSTEL 1/2 PINT.....3.50**

**AMSTEL PINT.....5.50**

## CIDER

**OLD MOUT CIDER KIWI & LIME.....5.50**

**OLD MOUT CIDER BERRIES & CHERRIES.....5.50**

OUR STANDARD SERVING SHOTS ARE MULTIPLES OF 25ML  
(EQUIVALENT TO 50ML)

# SHOTS

**CRACK BABY** ..... 5.<sup>00</sup>

*Vodka, Framboise, passion fruit puree & Gomme syrup, shaken & topped with prosecco.*

**JÄGER BOMB** ..... 5.<sup>50</sup>

*Jägermeister & Red Bull.*

## WINE & BUBBLES

*All you need is love... but a little wine never hurt!*

### PROSECCO

**D.O.C.G PROSECCO EX. DRY**

**GLASS** 125ML

**7**

**BOTTLE**

**29**

### CHAMPAGNE

**PIPER-HEIDSIECK BRUT**

**16**

**75**

**PIPER-HEIDSIECK ROSE**

**95**

**PIPER-HEIDSIECK VINTAGE**

**GLASS** 175ML

**230**

### WHITE

**MALANDRINO**

**5.<sup>50</sup>**

**23**

*Pinot Grigio | Italy*

**SAINT DESIR**

**6.<sup>50</sup>**

**27**

*Sauvignon Blanc | South - West France*

### RED

**BIG BOMBORA**

**5.<sup>50</sup>**

**23**

*Shiraz | Australia*

**CAPILLO DE BARRO**

**6.<sup>50</sup>**

**27**

*Malbec | Argentina*

### ROSE

**ZINGO**

**6.<sup>50</sup>**

**27**

*Malbec | France*

PLEASE ASK YOUR BARTENDER FOR ANY VARIATIONS.

## SHARER BOARDS

### MEAT FEAST 20.00

*4 mini king sliders, pan-fried chorizo, Luca's chicken wings & sharing fries.*

CONTAINS GLUTEN & DAIRY

### 🍷 CHEESE FEAST 20.00

*Jalapeno poppers, mac 'n cheese balls with sweet chilli sauce, halloumi fries, with home-made garlic Sriracha mayo & sharing cheesy bacon fries.*

CONTAINS GLUTEN, DAIRY & EGGS

### 🍷 MEDITERRANEAN DIP BOARD 11.50

*Spicy hummus, aubergine & rosemary baba ganoush, served with crudités & toasted pita bread.*

CONTAINS GLUTEN & DAIRY

### 🍷 BAKED CAMEMBERT 9.00

*Baked Camembert with sun-dried tomatoes, garlic & thyme, served with toasted ciabatta.*

CONTAINS GLUTEN & DAIRY

## SALAD

### CHICKEN CAESAR SALAD.....10.00

*Grilled Chicken, bacon, avocado, croutons, parmesan flakes, olive oil & homemade caesar dressing.*

CONTAINS GLUTEN, DAIRY & EGGS

## SIDES

THUGGETS.....7.50

🍷 FRIES.....3.00

🍷 CHEESY FRIES.....4.50

CHEESY BACON FRIES.....5.00

🍷 SWEET POTATO FRIES.....5.00



## BURGERS

### THE KING.....13.50

*6oz beef patty, melted Applewood cheese, chargrilled bacon, onions, shredded iceberg lettuce & house sauce.*

**CONTAINS GLUTEN, DAIRY & EGGS**

### THE CHILLI CHICKEN.....12.00

*Chilli paprika coated fried chicken, red cabbage, New York slaw, iceberg lettuce & house sauce.*

**CONTAINS GLUTEN, DAIRY & EGGS**

### FULHAM CALIFORNIAN.....12.50

*Grilled chicken strips, bacon, avocado, garlic Sriracha mayo & iceberg lettuce.*

**CONTAINS GLUTEN, DAIRY & EGGS**

### ④ THE CHEESE LOVER.....13.00

*Herbed and deep fried Camembert cheese, grilled bacon, rocket, sweet honey mustard & house sauce.*

**CONTAINS GLUTEN, DAIRY & EGGS**

### ④ THE COURTYARD.....11.00

*A mild spicy homemade chickpea patty, grilled halloumi, avocado, iceberg lettuce & house sauce.\**

**CONTAINS GLUTEN, DAIRY & EGGS**

**\* VEGAN OPTION AVAILABLE**

*Served with a brioche bun and a portion of skinny fries.  
- Gluten free options available -*

**SWEET POTATO FRIES 1.5 SUPPLEMENT**

## BURGER ADD-ONS

### ④ MUSHROOMS.....1.00

### ④ JALAPEÑOS.....1.00

### BACON.....1.50

### ④ AVOCADO.....1.50

# Bottomless BRUNCH

£35 per person for 2 hours – includes free flowing prosecco, wine or beer and a 3 course Mexican/ Spanish inspired meal.

Available Saturday's, Sunday's & Bank Holiday Monday's from 12:00 – 18:00.

An additional dessert course can be added at an extra £5 per person.

## COURSE 1 SHARED PLATTER

### ① NACHOS

*Cheesy nachos with tomato salsa, sour cream, guacamole & jalapeños.*

CONTAINS DAIRY

£5 PER PORTION OUTSIDE OF BOTTOMLESS BRUNCH

## COURSE 2 CHOOSE 1 TACO OPTION

### BEEF TACO

*Ground beef, black beans, iceberg lettuce, tomatoes, cheddar cheese, mozzarella cheese, sour cream & spring onion.*

CONTAINS GLUTEN & DAIRY

### CHICKEN TACO

*Grilled chicken, red onion, tomatoes, cheddar cheese, mozzarella cheese, avocado, home-made lime & mayo dressing.*

CONTAINS GLUTEN, EGGS & DAIRY

### ① ROASTED CAULIFLOWER & CHICKPEA TACO

*Oven roasted cauliflower & chickpeas, red cabbage, avocado, fresh jalapeños & home-made lime Crème fraîche.\**

CONTAINS GLUTEN & DAIRY - \*VEGAN OPTION AVAILABLE

£5 PER PORTION OUTSIDE OF BOTTOMLESS BRUNCH

IF YOU HAVE ANY ADDITIONAL DIETARY REQUIERMENTS OR  
ALLERGIES PLEASE INFORM YOUR SERVER.

## COURSE 3 CHOOSE 3 OPTIONS

### CHORIZO SAUSAGE

*Pan-fried chorizo, served with crumbled feta.*

CONTAINS DAIRY

### LUCA'S BUFFALO WINGS

*Deep fried chicken wings covered in a spicy home-made buffalo sauce.*

CONTAINS GLUTEN & DAIRY

### PRAWNS

*Prawns, pan-fried in a white wine & fresh lime reduction*

CONTAINS DAIRY

### Ⓥ PATATAS BRAVAS

*Deep fried potato cubes in a spicy & creamy tomato sauce.\**

CONTAINS DAIRY

\*VEGAN OPTIONS AVAILABLE

### Ⓥ HALLOUMI FRIES

*Halloumi fries served with home-made garlic Sriracha Mayo.*

CONTAINS DAIRY & EGGS

### Ⓥ MEXICAN CHOPPED SALAD

*Red peppers, sweet corn, mango, avocado & black beans, served with a home-made honey & lime vinaigrette.*

### BAKED MUSHROOMS

*Oven baked mushrooms topped with grilled bacon\*, feta & balsamic vinegar.\**

CONTAINS DAIRY

\*VEGETARIAN / VEGAN OPTIONS AVAILABLE

ADDITIONAL OPTION PER SELECTION £4

£5 PER PORTION OUTSIDE OF BOTTOMLESS BRUNCH

## DESSERT COURSE

### CHURROS

*Sugar coated churros with a chocolate dipping sauce.*

CONTAINS GLUTEN & DAIRY

£5 PER PORTION OUTSIDE OF BOTTOMLESS BRUNCH

