

The background is a complex, abstract geometric pattern composed of various triangles and polygons. The color palette is warm and pastel, featuring shades of pink, light peach, and bright yellow. The shapes are outlined in black, creating a stained-glass or mosaic effect. The overall composition is dynamic and modern.

The Courtyard
COCKTAIL BAR



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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 cocktail spirits and mixers.



COUPETTE

These glasses are perfect for serving straight-up drinks. Urban myth has it, that the original Coupe 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 Tonics syrup.
No one wants to be ordinary...

GIZMO.....9.50

ROCKS GLASS

Bombay Sapphire Gin, St. Germain Elderflower, fresh lime & blackberries.
Like walking on clouds...

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...

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...

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...

FIG-ALICIOUS.....9.50

MARTINI GLASS

Jack Daniel's infused with fresh figs, a splash of Martini Rosso & a few drops of angostura orange bitters.
A cocktail infused with figs, t-t-tasty, tasty

BROOKLYN NINE-NINE.....10.50

JAM MUG

Sailor Jerry mixed with home-made Pimento Liqueur, a serve of Cointreau and Wray & Nephew mixed with refreshing lychee juice.
We have been keeping this under wraps for a while - but this one serves a purpose for the greater good...

LIFE'S A BEACH.....9.75

PLASTIC BUCKET

Amaretto shaken up with Woody's Rum, Maraschino and fresh lime juice.
At least in Italy it is...

GINGER SPICE.....9.75

ROCK GLASS

Monkey Shoulder & Drambuie, muddled with fresh Ginger, Agave syrup & fresh lime juice.
A drink so good - it is alright to leave your friends and party on your own...

COLD MEMBER.....10.50

WINE GLASS

Wray & Nephew & Bacardi Blanco, muddled with kumquat, shaken up with lychee juice & Orgeat with a spray of Absinth.
It's cold, it's cold, it's cold, it's cold, it's cold - it's ice bae-bae...

DRUNK IN LOVE.....10.75

HIGH BALL

Russian Standard Vodka, Strawberry Liqueur & lychee juice shaken up with a refreshing slice of watermelon and fresh strawberries.
I've been drinking... I've been drinking...

JAMES AND THE GIANT PEACH SPRITZ.....10.75

WINE GLASS

Theodore gin, peach liqueur built with fresh lemon juice, gomme syrup & topped up with Prosecco.
James is all grown up and this time it is a boozy imagination...

SHARING COCKTAILS

CATCHING FIRE..... 45.00

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..... 39.00

SERVES 3-4 PERSONS

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

BEERS, CIDERS & SHOTS

Our standard serving shots are multiples of 25ml, equivalent to 50ml.

BEER

MORETTI 330ML.....	5.00
TIGER 330ML.....	5.00
SOL 330ML.....	5.00
LAGUNITAS IPA.....	5.50
BRIXTON PALE ALE.....	5.50

DRAUGHT BEER & CIDERS

MORETTI 1/2 PINT.....	3.70
MORETTI PINT.....	5.80
AMSTEL 1/2 PINT.....	3.50
AMSTEL PINT.....	5.50
ORCHARD THIEVES CIDER 1/2 PINT.....	3.70
ORCHARD THIEVES CIDER PINT.....	5.80

CIDER

OLD MOUT CIDER KIWI & LIME.....	5.50
OLD MOUT CIDER BERRIES & CHERRIES.....	5.50

SHOTS

CRACK BABY.....	5.00
Vodka, Framboise, passion fruit puree & Gomme syrup, shaken & topped with prosecco.	
JÄGER BOMB.....	5.50
Jägermeister & Red Bull.	

WINE & BUBBLES

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

CHAMPAGNE	GLASS ^{125ML}	BOTTLE
MOËT & CHANDON BRUT IMPÉRIAL	15.00	88.00
MOËT & CHANDON ROSÉ IMPÉRIAL	-	105.00
MOËT & CHANDON ICE IMPÉRIAL	-	95.00

PROSECCO	GLASS ^{125ML}	BOTTLE
D.O.C.G PROSECCO EX. DRY	7.00	32.00
PROSECCO FRIZZANTE	-	29.00

WHITE	GLASS ^{175ML}	BOTTLE
TRASHUMANTE BLANCO Vegan Navarra - Spain	5.50	23.00
MALANDRINO Pinot Grigio Italy	6.50	27.00
SAINT DESIR Sauvignon Blanc South - West France	7.00	29.00

RED		
TRASHUMANTE TINTO Vegan Navarra - Spain	5.50	23.00
CAPILLO DE BARRO Malbec Argentina	7.00	29.00

ROSE		
TRASHUMANTE ROSADO Vegan Navarra - Spain	5.50	23.00
ZINGO Malbec France	7.00	29.00

PLEASE ASK YOUR BARTENDER FOR ANY **VARIATIONS.**

SHARER BOARDS

MEAT FEAST 20.00

4 mini beef sliders, pan-fried chorizo, buffalo 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 Srirachamayo & sharing cheesy fries.

CONTAINS GLUTEN, DAIRY & EGGS

🍷 MEDITERRANEAN DIP BOARD 11.50

Spicy hummus, rosemary baba ganoush, served with crudites & toasted pita bread.

CONTAINS GLUTEN & DAIRY

🍷 BAKED CAMEMBERT 9.50

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 & homemade caesar dressing.

CONTAINS GLUTEN, DAIRY & EGGS

SIDES

100% CHICKEN THUGGETS.....	7.50
🍷 FRIES.....	3.50
🍷 CHEESY FRIES (ADD BACON FOR GBP1).....	4.50
🍷 HALLOUMI FRIES.....	5.50
🍷 SWEET POTATO FRIES.....	5.00

BURGERS

THE KING.....13.50

6oz 100% beef patty, melted Applewood cheese, chargrilled bacon, onions, shredded iceberg lettuce & house sauce.

CONTAINS GLUTEN, DAIRY & EGGS

THE CHILLI CHICKEN.....12.00

Mild chilli coated fried chicken breast, 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

⓪ **THE CHEESE LOVER**.....13.00

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

CONTAINS GLUTEN, DAIRY & EGGS

⓪ **THE COURTYARD**.....11.00

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

CONTAINS GLUTEN, DAIRY & EGGS

*VEGAN OPTION AVAILABLE

All burgers served on a brioche bun with skinny fries.

SWEET POTATO FRIES 1.5 SUPPLEMENT
GLUTEN FREE OPTION 1 SUPPLEMENT

BURGER ADD-ONS

⓪ **APPLEWOOD CHEESE**.....1.00

⓪ **MUSHROOMS**.....1.00

⓪ **JALAPEÑOS**.....1.00

BACON.....1.50

⓪ **AVOCADO**.....1.50

E15 PIZZA AVAILABLE ALL NIGHT
ASK YOUR SERVER FOR AVAILABLE VARIATIONS.

Bottomless BRUNCH

Available Saturday and Sunday - 12:00 - 18:00
35.00GBP - 2 Hours of Aperol Spritz, Prosecco, Wine, Beer, Bloody Mary or Non-Alcoholic Cocktails.

STARTER SHARED PLATTER

Ⓢ NACHOS SUPREME

Tortilla chips with melted cheese, tomato salsa, guacamole, sour cream, black olives, jalapeño slices and chives
CONTAINS DAIRY // DAIRY-FREE AND VEGAN OPTIONS AVAILABLE

£5 / £9.5 PER PORTION OUTSIDE OF BOTTOMLESS BRUNCH

MAIN CHOOSE 1 TACO OPTION

BEEF TACO

Hard shell corn taco with Mexican mince beef, beans, lettuce, fresh tomato and cheese
CONTAINS DAIRY, SULPHUR DIOXIDE AND SULPHITES // DAIRY-FREE OPTION AVAILABLE

CHICKEN TACO

Hard shell corn taco, Mexican chicken, pickled red onion, coriander and lime crème fraîche and coriander cress
CONTAINS DAIRY // DAIRY-FREE OPTION AVAILABLE

CHORIZO TACO

Hard shell corn taco with grilled chorizo, Piquillo peppers, rocket, feta cream and balsamic glaze
CONTAINS DAIRY, SULPHUR DIOXIDE AND SULPHITES // DAIRY-FREE OPTION AVAILABLE

Ⓢ VEGETARIAN TACO

Hard shell corn taco, with grilled courgettes, chickpeas, feta cream, radish and balsamic glaze
CONTAINS DAIRY // DAIRY-FREE OPTION AVAILABLE

AGUACATE RELLENO (BOLT ON)

Half avocado, filled with prawns in spicy paprika aioli, pomegranate and sweet potato crispy
CONTAINS DAIRY AND SHELLFISH

AGUACATE RELLENO VEGAN (BOLT ON)

Half avocado, filled with a mix of spicy quinoa, pomegranate and sweet potato crispy
VEGAN

£6.5 PER PORTION OUTSIDE OF BOTTOMLESS BRUNCH

SMALL PLATES

CHOOSE 3 OPTIONS

CHILI CON CARNE

Beef and black beans, Mexican style hot dip, topped with Monterey Jack Cheese, served with tortilla chips
CONTAINS DAIRY, SULPHUR DIOXIDE AND SULPHITES // DAIRY-FREE OPTION AVAILABLE

⓪ CHILI'N QUINOA

Quinoa and black beans, Mexican style hot dip, topped with Monterey Jack Cheese, served with tortilla chips
CONTAINS DAIRY // VEGAN OPTIONS AVAILABLE

CHICKEN TEMALE DIP

Creamy and cheesy sweet corn and chicken hot dip with tortilla chips
CONTAINS DAIRY

⓪ JALAPEÑO POPPERS

Panned jalapeños stuffed with cream cheese and served with a lime Crème Fraîche dip
CONTAINS DAIRY // CONTAINS GLUTEN

MEXICAN SWEET POTATO FRIES

With Mexican spices, coriander and lime Crème Fraîche, pomegranate seeds and fresh coriander
CONTAINS DAIRY // DAIRY-FREE AND VEGAN OPTIONS AVAILABLE

MEXICAN CHOPPED SALAD

Chopped Mexican salad with cucumber, sweet corn, red pepper, radish, black beans and avocado with a citrus dressing
VEGAN

PATATAS BRAVAS

Cubes of fried potato served with Brava sauce and a spicy tomato and peppers sauce
CONTAINS DAIRY // VEGAN OPTIONS AVAILABLE

CHORIZO STICK

Stick of grilled chorizo, piquillo pepper, rocket, feta and balsamic glaze
CONTAINS DAIRY // DAIRY-FREE OPTIONS AVAILABLE

ADDITIONAL OPTION PER SELECTION £5
£5 PER PORTION OUTSIDE OF BOTTOMLESS BRUNCH

DESSERT

ADDITIONAL COURSE

⓪ MEXICAN RICE PUDDING

Rice pudding with pomegranate molasses, plum and pomegranate sauce
CONTAINS DAIRY

CHURROS

Mini churros filled with chocolate, dusted with sugar and cinnamon, served with dark chocolate sauce
CONTAINS GLUTEN AND DAIRY

DESSERTS ARE AN ADDITIONAL COURSE AT £5 PER OPTION

