



THE
GOODS YARD
Freehouse Pub & Kitchen

GREAT FOR SHARING

SMALL PLATES

YARD PARDS (gf,vea) Yard patatas bravas with chorizo, sweet pepper drops, tomato, herb, spices & lemon.	HAM HOCKETTES Smoked ham & spring onion hockettes, with wholegrain mustard mayo.
SPICY PRAWNS(gfa) Tempura tiger prawns, sesame sprouts, grilled lime & sweet chilli sauce.	BELLY BITES(gfa) Panko pork belly bites, with sweet chilli dip.
SIRACHA CHICKEN (gfa) Battered chicken strippers with siracha mayo.	TOAD IN THE HOLE Miniature toad in the hole, creamy mash & rich jus.

..... 7 EACH OR 3 FOR 18

BIG PLATES

PIE OF THE DAY (vea).....18.5 Delicious hand crimped pie served in a shortcrust pie case served with creamy mash, herb buttered carrots tenderstem broccoli, honey glazed parsnip, finished with root veg crisps.	10oz, 32-DAY AGED SIRLOIN STEAK (gf) 28.5 Dry aged sirloin steak aged in house for 32 days cooked to your liking served with skin on fries on the vine cherry tomatoes, garlic portobello mushroom, rocket and parmesan salad dressed with olive oil and aged balsamic.
WILD MUSHROOM PARCEL (vea,gfa)18.5 A warm puff pastry tart filled with locally foraged wild mushrooms and baby spinach cooked in a white wine, garlic & tarragon cream sauce. Served with herb buttered carrots, tender stem broccoli, and topped with rocket and finished with truffle oil.	ADD -ONS: EXTRA MUSHROOM 2.5 PEPPERCORN SAUCE 3.5
BEETROOT FALAFEL, MUSHROOM & HALLOUMI BURGER (v,vea,gfa)17 Brioche Bun, tomato salsa, halloumi, lettuce, onions, gherkins, salted skin on fries & slaw.	THE JUNCTION BURGER (gfa)18.5 Chuck steak burger, burger sauce, baby gem, red onion, tomato and gherkin on a brioche bun served with skin on fries and coleslaw *We donate 50p from every burger sold to The Junction Leisure Centre*.
CASTLEMAN'S FISH & CHIPS 18.5 Sustainably sourced cod, hand dipped in real ale & Dorset sea salt batter with skin on fries, minted pea puree & chunky dill tartare sauce.	BOLT -ONS: MATURE FARMHOUSE 1.5 CHEDDAR SMOKED BACK BACON 2 BRIE & RED ONION CHUTNEY 2.5 BLUE VINEY CHEESE 2.5 3X TEMPURA PRAWNS 3.5
TRIO OF VENISON SAUSAGES18.5 Venison sausages with creamed mashed potato, herb buttered carrots, tenderstem broccoli, honey glazed parsnips, crispy onions and a rich jus.	

SANDWICHES & PANINIS

AVAILABLE UNTIL 5PM

TOMATO AND MOZZARELLA PANINI (v,vea,gfa) 11 Tomato, house pesto, mozzarella, sundried tomatoes & fresh basil, fries & salad.	THE GOOD BLT (gfa) 12 Smoked back bacon, baby gem lettuce & tomato, fries & salad (Add chicken +3).
FISH FINGER SANDWICH (gfa) 12 Crispy battered cod goujons, minted pea puree, baby gem lettuce, dill tartare sauce & lemon, fries & salad.	CAJUN SPICED CHARGRILLED CHICKEN SANDWICH (gfa)..... 12 With baby gem lettuce and mint & cucumber yoghurt, fries & salad.

— CHECK OUT OUR —

SPECIALS MENU

ROOM FOR DESSERT?

Ask your server for our dessert menu

ALL PRICES INCLUDE VAT @20%

PLEASE NOTE THIS IS A FRESH FOOD KITCHEN.
PLEASE EXPECT TO WAIT AT BUSY TIMES.

Dishes are prepared in areas where allergenic ingredients are present and may contain traces. We cannot guarantee our dishes are 100% free from these ingredients. Please alert your server of any serious allergies & we will do our utmost to cater for your requirements. All dishes are marked clearly where we are able to offer vegan or gluten free options and where they contain nuts.



PIZZAS

AVAILABLE FROM 5PM



THE CLASSIC(v,gfa,vea)..... 10 Heritage tomato, bocconcini mozzarella, basil oil.
THE ITALIAN(gfa) 11 Parma ham, Heritage tomato, bocconcini mozzarella, basil oil.
PEPPER & SPICE(gfa) 14 Chorizo, pancetta, 'nduja sausage, jalapeños & chillis.
THE GOATEE(gfa,n) 14 Goats cheese, pancetta, caramelised onion jam, rocket, walnuts.
THE FORAGER(gfa,v,vea) 13 Chargrilled veg, pepper drops, halloumi, sun blushed tomatoes, balsamic dressing.

AVAILABLE FOR TAKEAWAY

SALADS

CAESAR SALAD (gfa) 14 Ripped cos and baby gem lettuce, croutons, soft boiled egg, aged parmesan cheese, Caesar dressing and white anchovies.
CASTLEMAN'S (vea,gf,n).....16.5 SALAD Roasted squash, red onion, tenderstem broccoli, pine nuts, cherry tomatoes, house leaves, beetroot vinaigrette, avocado.
ADD -ONS: GRILLED CHICKEN 3.5 SMOKED BACK BACON 2.5 GRILLED HALLOUMI 2.5

SIDES

SKIN ON FRIES(gf) 3.5 (Add white truffle oil and parmesan +1.5)
SWEET POTATO FRIES(gf) 4
GARLIC CIABATTA 4 (Add cheese +1.5)
ONION RINGS 4.5
SEASONAL VEGETABLES (vea, gf) 4.5
TENDERSTEM BROCCOLI(n,vea,gf) 4.5 (Topped with pine nuts & pesto)
HOUSE SALAD(vea,gf) 4

v - VEGGIE
vea - VEGAN OPTION AVAILABLE
gf - GLUTEN FREE
gfa- GLUTEN FREE AVAILABLE
n - NUTS