



THE
GOODS YARD
Freehouse Pub & Kitchen
MAIN MENU

1024





STARTERS

SALT & PEPPER SQUID (gf) 7 Isle of Wight black garlic aioli with rocket & pea shoot salad.	GAMBAS PIL PIL (gfa) 7.5 Tiger prawns cooked in chilli, lemon, garlic & parsley. Served with warm sourdough bread.	HERITAGE TOMATO(v,vea) .. 7.5 & MOZZARELLA CIABATTA With basil oil & balsamic vinegar.
JERK (gf,v,vea) 6.5	CHICKEN LIVER & 7.5	YARD SCOTCH EGG 6.5
CAULIFLOWER WINGS / CHICKEN WINGS With Cuban mojo sauce.	WHISKY PATE Served with toasted sourdough and red onion marmalade.	Served with celeriac remoulade & endive.

MAINS

PIE OF THE DAY (vea) 18.5 Crushed new potato, seasonal greens and red wine jus.	
YARD FISH & CHIPS(gf) 14 Sustainable fish hand dipped in real ale & Dorset sea salt batter with fries, mushy peas & chunky dill tartare sauce.	
FISH OF THE DAY(gf) M.P Buttered new potatoes, seasonal vegetables & Chef's sauce	
YARD BURGERS 16 Served on a brioche bun, with skin on fries & colelaw, choose from:	
- BBQ PULLED PORK	
- JERK CHICKEN & PINEAPPLE SALSA	
- BEEF WITH MAPLE BACON & APPLEWOOD SMOKED CHEDDAR	
BLUE CORN TACOS: (gf) 16 Blue corn tacos with your choice of filling:	
- KING OYSTER PULLED MUSHROOM TACOS (v,vea) Coconut crème fraiche, pico de gallo salsa & watercress salad.	
- BBQ PULLED PORK TACOS 14-hour pulled pork, with BBQ sauce, crispy onions & spring onions.	
- BAJA FISH TACOS Battered fish goujons, chipotle aioli, pickled onions, pico de gallo salsa & fresh coriander.	

FROM THE GRILL

Served with house salad, spiced fries or new potatoes & your choice of sauce (chimichurri, garlic & herb butter or peppercorn).

BUTTERFLIED HARISSA CHICKEN BREAST(gf) 15	
HARISSA MARINATED AUBERGINE (gf,v,vea) 14.5	
10oz 28 DAY AGED RUMP STEAK (gf) 23	
BBQ RACK OF RIBS (gf) (half rack 13)18	

SALADS

CAESAR SALAD (gfa) 14 Ripped cos and baby gem lettuce, croutons, soft boiled egg, aged parmesan cheese, Caesar dressing and white anchovies.	
SEASONAL SALAD (gf,v,vea) 14 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

SPICED / (gf,v,vea) 3.5	
REG FRIES	
DIRTY FRIES 5.5	
ROCKET (gf,v) 4.5	
& PARMESAN SALAD	
SEASONAL (v,vea, gf) 4.5	
GREENS	
RAINBOW SLAW (gf,v,vea) 3	

DESSERTS

STICKY TOFFEE PUDDING (gf,v) 7.5 Vanilla bean ice cream, toffee sauce.	
ETON TIDY (gf,v) 7.5 Vanilla Chantilly cream, winter berry compote, meringue, fresh berries.	
INDULGENT CHOCOLATE MOUSSE (n,gf,v) 7 Served with peanut brittle.	
ROASTED PINEAPPLE & COCONUT MOUSSE(gf,v,vea) 7.5 With lime & passionfruit.	

v - VEGGIE
vea - VEGAN OPTION AVAILABLE
gf - GLUTEN FREE

gfa- GLUTEN FREE AVAILABLE
n - NUTS

— CHECK OUT OUR —
SPECIALS MENU

