

DRINKS

COCKTAILS £ 10

Aperol Spritz – Aperol, Prosecco, Soda. Bright, refreshing & perfect for Courtyard sipping. *Available alcohol free.*

Negroni Classico – Beefeater London Dry Gin, Campari, Sweet Vermouth. Stirred, served over ice with an orange twist. A timeless Italian aperitivo.

Espresso Martini – Absolut Vodka, Kahlua Coffee Liqueur, Fresh Espresso. Smooth, rich & energising.

Courtyard Crush – Absolut Vodka, Passionfruit, Blood Orange, Vanilla. For all you Pornstar lovers. *Available alcohol free.*

Paper Plane – Buffalo Trace Bourbon, Aperol, Amaro Montenegro, Lemon. Balanced, bitter-sweet & a modern classic.

Savva Sour – Disaronno Amaretto, Pineapple, Lemon, Lime, Sugar. Smooth, tangy & frothy.

Hugo – Hotel Starlino Elderflower, Prosecco, Soda, Fresh Mint. Aromatic, crisp, & perfect for sharing the moment. *Available alcohol free.*

Golden Hour – Havana Club3, Passion Fruit, Orange, Splash of Grenadine. Tropical & colorful.

MOCKTAILS £ 7.5

Vibrante Spritz

Panoma

BAR SNACKS £

Salted Crisps 3

Root Vegetable Crisps 3

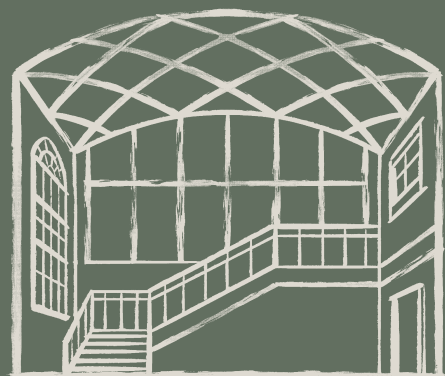
Smoked Mixed Nuts 3.5

CAKES from £ 3.5

Please see the bar for our daily seasonal selection of cakes.

STUFFED FOCACCIA'S & CIAPANNINI'S from £ 7

Please see the bar for our daily seasonal selection of stuffed sandwiches.



The
Courtyard
by Savva

DRINKS

All our Beers are hand crafted with a focus on Kidderminster's heritage in partnership with Birmingham Brewing company.

Our still wine list has been curated in partnership with Nathan Boaz Moss at BMWine, whose expertise and passion for independent producers align perfectly with our own. Together, we've chosen wines that reflect character, balance and a sense of place – made to complement our food and atmosphere here in the Courtyard.

We're proud to pour Chapel Down, England's leading sparkling wine producer. Crafted in the heart of Kent, these wines celebrate quality, character, and a shared love for great hospitality.

Crafted by Franklin & Sons – premium mixers and softs made with natural ingredients and British heritage. Perfect on their own or as a refreshing pairing to your meal.

FOOD

HOT	£
Espresso	2.5
Americano	3.2
Flat White	4
Latte	3.9
Cappuccino	3.9
Mocha	4.5
Hot Chocolate	4.5
White Hot Chocolate	4.5
Chai Latte	4.5
Tea	3.5
Matcha Tea	3.8

COLD	£
Iced Latte	4
Iced Cappuccino	4.2
Matcha Iced Latte	4.4
Iced Blueberry Matcha Latte	4.5

SOFT DRINKS	£
<i>(All Franklin & Sons)</i>	
Light Tonic Water	3
Elderflower & Cucumber Tonic	3
Rosemary & Black Olive Tonic	3
Brewed Ginger Beer	3
Ginger Ale	3
Original Lemonade	3
Rose Lemonade	3
Orchard Apple & Pear	4
Refreshing Peach & Mango	4
Coke	3
Diet Coke	3

BEER	£
Hasting's Kidderminster Lager Half (330ml)	3.5
Pint	6.5
Penny Black Stout	^
Brinton's Pale	^
Cornish Orchard Cider	^
Corona (330ml)	4.5
Noam (340ml)	6
Jubel Peach (330ml)	5.5
0% Sober Brummie (440ml)	6.5
0% Corona (330ml)	4.5
0% Cider (330ml)	4.5

Check out
our rotating
tap selection
for this
weeks brews

WINE	£ (125ml)	£ (175ml)	£ (BTL)
Mezena Vinho Verde, Vinho Verde (white)	6	7	26
Marlborough Ridge Sauvignon Blanc NZ (white)	6.5	8	29
DeNatile Pecorino Terre di Chieti IGP (white)	7.5	9	32
Dea del Mare Montepulciano d'Abruzzo (red)	6	7	27
Camarada Malbec, Mendoza (red)	6.5	8	29
Old Vine Monastrel (red)	8	9.5	33
Mezena Vinho Verde Rose, Portugal (rose)	6	7.5	27
Cinsault Rose, Langeudoc (rose)	7.5	9	33
Reviere Orange, Languedoc (orange)	6.5	8.5	37
Dea Del Mare (sparkling)	7		30
Chapel Down TOS (sparkling)	8.5		36
Chapel Down Brut (sparkling)			55
Chapel Down Brut Rose (sparkling)			60