



THE COURT HOUSE
COFFEE BAR & RESTAURANT

Pizza

Thin based traditional wood-fired pizzas*

The Original - Mozzarella with sun blushed tomatoes & fresh basil 9.5

The V2 - Roast veg, caramelised onions, goats cheese, mozzarella & pesto 10.0

The Funghi - Mushroom, spinach, mozzarella, parmesan & truffle oil
11.0

The Meaty - Pepperoni, Salsicca sausage, cured ham, mozzarella & rocket
12.0

The Spicy - Pepperoni, Salsicca sausage, cured ham, chillies, mozzarella & rocket 12.0

The Hot Moo - Braised spiced beef, Emmental cheese, red onion, chilli, mozzarella, mixed mustard mayonnaise & rocket 12.5

The Smoke House - hot smoked salmon, chillies, red onion, mozzarella dill crème fraiche & rocket 11.0

The Balmoral- Chicken, haggis, mushrooms, caramelised onions mozzarella
11.5

The Southerner - BBQ pulled pork, caramelised onions, mozzarella, apple & rocket 11.5

Extra toppings 1.0 each

Sharing Boards

Cheese Board* blue murder cheese, smoked cheddar & Clava brie 12.50

Meat Board* salami, smoked duck & parma ham 13.50

Meat and Cheese Board* salami, smoked duck, Parma ham, blue murder cheese, smoked cheddar & Clava brie 14.50

All sharing boards served with oatcakes, bread & chutney

*can be adjusted to gluten free, please advise your server

Burgers

Court House Classic*

8oz home-made Scottish beef burger with lettuce, tomato, skinny fries, chef's

special sauce & pickled gherkin 12.0

Add Scottish mature cheddar cheese 1.0

Add chilli cheese 1.0

Add smoked streaky bacon 1.5

Please note burger buns are topped with sesame seeds

Pork & Chorizo Burger*

8oz Pork & chorizo burger served with chef's special sauce, gherkin, lettuce,

tomato & skinny fries 12.0

Add Scottish mature cheddar cheese 1.0

Add chilli cheese 1.0

Add smoked streaky bacon 1.5

Please note burger buns are topped with sesame seeds

Sides/Tapas

Garlic pizza bread* 6.0

Hot Chorizo 4.0

Hand-cut chunky chips* 4.0

Artisan bread with pesto, olive oil & balsamic vinegar* 3.0

Mixed salad leaves and parmesan shavings* 3.0

Gordial Spanish olives* 3.0

Onion rings 4.0

Skinny fries* 3.0

Sweet potato wedges with pesto 4.5

Lunch Menu

Midday to 4.00pm

Soup of the day *4.5

Savoury Tart of the day 7.0

Served with dressed salad leaves & red slaw

Sandwiches

Served on either thick cut white/brown bloomer or ciabatta served with dressed salad & root vegetable crisps

Or switch your sides for soup 1.50

Beef Pastrami*

Thinly sliced succulent brined beef with lettuce, tomato, red onion, gherkin & English mustard 5.5

Chargrilled Chicken*

Served on rocket with avocado, cucumber, tomato, red pesto & parmesan shavings 6.9

BLT*

Classic bacon, lettuce, tomato & mayonnaise 5.5

Honey Roast Ham*

Available with or without cheddar & apple chutney 6.0

Goats Cheese* (V)

Home-made hummus, red onion marmalade & red slaw 5.5

Switch the goats cheese to brie if you prefer

*can be adjusted to gluten free, please advise your server

Mains

Scottish Cider Battered Fish & Chips*

Fresh Scottish haddock battered served with skinny fries, red slaw & home-made tartare sauce 11.5

Scottish Cider Battered Halloumi & Chips* (V)

Robust, full flavoured halloumi battered served with skinny fries, mixed salad & garlic mayo* 11.5

Risotto* (V)

Feta, roasted pepper, garlic, spinach finished with basil oil & pea shot salad 12.0

Philadelphia*

Our gourmet take on the Philly classic, sliced flat iron steak fried with red onions, chilli infused cream cheese & rocket served in a toasted ciabatta with skinny fries and red slaw 12.0

Salads

Chicken Caesar*

Light and flavoursome classic recipe with chargrilled Penrith chicken & crisp breads, selected with or without anchovies 10.0

Asian Flat-Iron Steak Salad*

Served with Oriental dressing roasted peanuts 11.00

House Salad* (V)

Cherry tomatoes, red onion & toasted cashew nuts tossed through a fresh leaf & rocket salad finished with hand pulled mozzarella and a balsamic dressing 8.5