

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, Salsiccia sausage, cured ham, mozzarella & rocket 12.0

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

The Hot Coo - 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

*can be adjusted to gluten free, please advise your server
if you require allergen information please ask your server

Sharing Boards

Cheese Board* blue murder cheese, smoked cheddar & Clava brie 12.5

Meat Board* salami, smoked duck & parma ham 13.5

Meat and Cheese Board* salami, smoked duck, Parma ham, blue murder cheese, smoked cheddar & Clava brie 14.5

All sharing boards served with oatcakes, bread & chutney

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Salads

Chicken Caesar*

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

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

Asian Flat-Iron Steak Salad*

Served with Oriental dressing & roasted peanuts 11.00

Dinner Menu

Starters

Soup of the day* 4.5

Steamed mussels with cider, spring onion and grain mustard cream sauce* 6.0/12.0 as a main course

Chargrilled asparagus and smoked salmon salad with a lemon & shallot dressing* 7.0

Ham hock & pistachio terrine served with toasted brioche, side salad and house made chutney* 6.5

Heritage tomato & buffalo mozzarella salad with fresh basil and a balsamic dressing* 6.0

Burgers

Court House Classic*

8oz home-made Scottish beef burger with lettuce, tomato, skinny fries, chefs 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

Lamb & Rosemary Burger*

8oz Lamb & rosemary burger served with garlic mayo, 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

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Mains

8oz Chargrilled flat iron steak with pepper sauce, hand cut chips and tomato, red onions & rocket salad* 19.5

Chicken supreme stuffed with a chicken & tarragon mousse served with a green bean & Parma ham parcel, sautéed potatoes and a spring onion, sun blushed tomato & herb dressing* 14.0

Pesto penne pasta with spring peas, chargrilled asparagus & confit tomatoes with a lemon infused ricotta cheese 12.0

Pan fried sea trout fillet with buttered herb crushed new potatoes, purple sprouting broccoli and salsa Verdi* 16.0

Scottish Cider Battered Fish & Chips*

Fresh battered Haddock, hand cut chunky chips, seasoned peas & home-made tartare sauce 12.5

Scottish Cider Battered Halloumi & Chips* (V)

Robust, full flavoured halloumi battered served with chunky chips, mixed salad & garlic mayo 12.5

Sides

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

Gordial Spanish olives * 3.0

Garlic pizza bread* 6.0

Cheesy garlic pizza bread 6.5

Hot Chorizo 4.0

Hand-cut chunky chips* 4.0

Skinny fries* 3.0

Sweet potato wedges* 4.5

Onion rings* 4.0

Mixed salad leaves and parmesan shavings* 3.0