

The COURT ROOM

ENTRÉES

Soup of the Day

Ask your server for today's soup

Sutherland Haggis Spring Roll

Tomato Chilli Jam, *Courtroom* Mustard

Bronze Fennel & Butterbean Hummus

With Coriander Flatbread

SOMETHING SWEET

Rowie & Butter Pudding

Clynelish Cranachan, Toasted Oats

Scottish Highland Cheese Plate

Oatcakes, Highland Wafers, Pickled Walnuts, Quince (supplement £5.50)

Selection of Ice Creams & Sorbets

Ask your server for today's selection

MAINS

Roast Sirloin of Dornoch Farm Beef

Yorkshire Pudding, Roast Embo Allotment Roots & Tatties, Cauliflower & Tain Cheddar Gratin, Gravy

Honey & Mustard Glazed Roast Gammon

Apple Sauce, Roast Embo Allotment Roots & Tatties, Cauliflower & Tain Cheddar Gratin, Gravy

Half a Roast Chicken

Roast Embo Allotment Roots & Tatties, Gravy

Smoked Finnan Haddock

Golspie Mill Oatmeal Pané, Leek, White Wine & Smoked Herring Caviar Cream, Soft Poached Duck egg

Atlantic Red Dulse Risotto

Samphire & Oyster Leaf, Truffle Oil

SIDES

Roasted Embo Allotment Roots 

3.5

Herb Salted Hand-Cut Chips 

3.5

Herb Salted French Fries 

3.5

House Salad 

3.5

Mara Greens 

3.5

THE COURTROOM SUNDAY LUNCH

1 COURSE - £15

2 COURSE - £20

3 COURSE - £25

People
FOOD / WINE / ~~MUSIC~~

 Plant-Based

 Non Gluten Containing Ingredients

 Vegetarian

Please inform your server directly of any allergies and / or intolerances upon ordering. We will do our best to cater for any and all dietary requirements. Nuts, Gluten & other allergens are present in The Courtroom kitchen. Many of our dishes can be adapted to support any dietary requirements.