

The
**COURT
ROOM**

FOOD / WINE / ~~MUSIC~~
People

MENU

BRUNCH

12pm - 3pm Monday to Friday / 10am - 3pm Saturday / 10am - 12pm Sunday
 (Add an extra portion of any item to the below for £1.50)

Highlander 10

1 hen egg, haggis, black pudding, bacon, sausage, mushroom & tomato, beans, tattie scone, light rye toast

Plant Power 10 ✓

2 vegan sausages, mushroom & tomato, beans, kale, vegan haggis, light rye toast

Filled Baps 4

Bacon + Egg
 Black pudding + Egg
 Sausage + Egg

SANDWICHES

All sandwiches served with a small salad
 (Add a cup of homemade soup or chips for £2)

Scottish Steak Melt 10.5

Minute steak, mushrooms, pepper, onions, rocket, melted cheddar

Caesar 9.5

Roasted chicken breast, bacon, Caesar dressing, baby gem, anchovies

Vegan Haggis Melt 10.5 ✓

Baby gem, tomato, red onion, beetroot ketchup, vegan cheese

BURGERS

All burgers served with housemade chips and coleslaw
 (Extras: cheddar cheese, smoked bacon, fried hen egg, caramelised onions, vegan cheese £1.50/each. Extra patty £2.50)

CourtRoom Beef Patty or Plant-Based Burger 12.5

Highland ground beef, CR sauce, lettuce, red onion, pickles, onion rings

Fish Butty 11.5

Breaded haddock, tartare sauce, gem lettuce, red onion, tomato

Mother Clucker 12.5

Breaded chicken breast, red peppers & tomato chutney, cheddar, pickles, lettuce

SOUP & BREAD

Cullen Skink	7
Creamed smoked haddock soup, leeks & tatties	
Blackboard Vegan / Vegetarian ✓🌿	6
Blended vegan soup or chunky broth	
Scones 🌿	2
Plain or fruit (Add cream & jam for 50p each)	

SIDES

Chips ✓🌿🚫	4.5
Triple cooked chips	
Garden Salad ✓🌿🚫	4.5
Mixed leaves, tomato, cucumber, carrot, red onion, house dressing	
Roasted Roots from Embo ✓🌿🚫	4.5
Carrots, celeriac, neeps, beetroot, rosemary, thyme, garlic	

SALADS

Highland 🚫🌿	12
Poached pear, cured venison meat, Strathearn blue cheese, chicory leaves, bramble sloe gin dressing	
Caesar	10.5
Roasted chicken breast, bacon, Caesar dressing, baby gem, anchovies, croutons, Parmesan	
Super Green 🚫🌿	9.5
Quinoa, beans, kale, cucumber, pea sprouts, chimichurri, broccoli	

SMALL PLATES

Sandy's Smoked Salmon 9.5

Salmon, crème fraiche, crispy capers, dill, rocket, rye toast

Spring roll 8

Haggis, tomato chilli jam, mustard, crispy onions

Fritters 6

Courgette fritters, chilli jam, sour cream, coriander

Salmon Cakes 7

3 cakes, chilli jam, coriander, crispy kale

Beets & Beef 5.5

Roasted beetroots in beef fat, smoked soft cheese, thyme

Taste of the Highlands 9

Black pudding, haggis & game bon bon's, mustard, beetroot & apple chutney

Mac & Cheese 6.5 / 7

Classic or Haggis & cheese

Calamari 7

Crispy local squid, courgette spaghetti, garlic mayonnaise

Oven Baked Camembert for 2 to share 14.5

Whole baked camembert, beer onion jam, rosemary, rye toast

FRESH LOCAL MUSSELS

Mussels - Small 400g 9.5

Mussels - Big 1kg 15
Thick toast, chips

Sauces

Mariniere
Tomato & Basil
Whisky Cream

BIG PLATES

Highland Beef Steak

250g fillet, rocket parmesan, chips, 1 sauce (sauce options: red wine sauce, mushroom, whisky green peppercorn, bearnaise)

26

Venison Topside

230g top side, clapshot, roasted root vegetables, red wine sauce

22

Pork & Neeps

Slow-cooked pork belly, swede puree, broccoli, apple glaze

17

Pan Seared Salmon

Salmon fillet, minted new potatoes, spring onion, ginger, dill, hollandaise

19

Vegetable Moussaka


Aubergine, courgette, sundried tomato, salad, bechamel, tomato sauce

16


DESSERTS

Apple Crumble  
with vanilla ice-cream

6.5

Daily Cheesecake 
Daily Ice-cream & fruits

7

Sticky Toffee Pudding 
Steamed date caramel sponge, salted caramel sauce, vanilla ice-cream

7

Lemon Posset 
Raspberries & shortbread

7

Cheese Selection 10.5
Cheddar, blue, soft, oak cakes, grapes & celery, chutney

SUSTAINABLY SOURCED
HIGHLAND PRODUCE



Plant-Based



Non-Gluten Containing Ingredients



Vegetarian

Whilst we do our best to cater for individual dietary requirements where noted, we cannot guarantee to eliminate all allergens

WHITE WINE

	175ML	750ML
Castaño, Macabeo, 2019 ✓ Spain, Murcia, Organic	5	19.5
Umbrele, Pinot Grigio, 2020 ✓ Romania, Viile Timisului	5.5	21
El Coto, Blanco, 2019 Spain, Rioja	6	23
Henry de Richermer, Piquepoul, 2020 France, Côtes de Thau	6.25	24
Montsablé, Chardonnay, 2019 ✓ France, IGP Pays d'Oc	6.5	25
Kukupá, Sauvignon Blanc, 2020 ✓ New Zealand, Marlborough	6.75	26
Tasca, Regaleali, Bianco, 2019 ✓ Italy, Sicily	7.5	28

ROSÉ WINE

	175ML	750ML
Castaño, Monastrell, 2019 ✓ Spain, Murcia, Organic	5	19.5
Bodega Garzon, Pinot Noir, 2018 ✓ Uruguay, Maldonado	7.5	28

FORTIFIED & DESSERT WINES

	750ML	
Valdespino, Manzanilla 'Deliciosa', NV ✓ 125ml Spain, Jerez	6	32
Quinta do Noval, LBV, Unfiltered Port 75ml Portugal, Douro	5.5	55
Valdespino, Pedro Ximenz, NV ✓ 50ml Spain, Jerez	4	49
Finca Antigua, Sweet Moscatel ✓ Half Bottle, 2018, 75ml Spain, Castilla-La Mancha	5	23.5

RED WINE

	175ML	750ML
Castaño, Monastrell, 2019 ✓ Spain, Murcia, Organic	5	19.5
Umbrele, Pinot Noir, 2019 ✓ Romania, Viile Timisului	5.5	21
Mont Rocher, Carignan, 2019 ✓ France, IGP Pays D'Hérault	6	23
La Transición, Garnacha, 2018 ✓ Spain, Castilla y León	6.75	26
El Coto, Crianza, 2017 ✓ Spain, Rioja	7	27
Bodegas Norton, Finca La Colonia ✓ Colección, Malbec, 2020 Argentina, Mendoza	7	27
Tasca, Regaleali, Nero d'Avola, 2018 ✓ Italy, Sicily	7.5	28

SPARKLING

	125ML	750ML
Prosecco La Cavea, Spumante Brut, NV ✓ Italy, Veneto	5	26
Joseph Perrier 'Cuvée Royale' Brut, NV ✓ France, Champagne	10	60

BEERS & CIDERS

	Half	Pint	Pitcher
Cromarty Happy Chappy ✓ 4.1% ABV	2.4	4.8	9.6
Fierce Pilsner ☹️ 🍷 4.2% ABV	2.25	4.5	9
Kreik 🍷 5% ABV	4.5	9	18
Six° North Wanderlust Wheat 🍷 4.6% ABV	2.6	5.2	10.4
Scruffy Dog Cider Original 500ml 5%			5.5
Scruffy Dog Cider Traditional (Dry) 500ml 5%			5.5

SPIRITS

G I N

Villa Ascenti	4.25
Tanqueray, 43.1%	3
Tanqueray, Sevilla, 41.3%	3.5
Tanqueray, No Ten, 47.3%	4
Brockmans, 40%	4
Rock Rose, 41.5%	4.5
House Of Botanics, Old Tom, 47%	4
Seven Crofts, 43%	4

V O D K A

Ciroc	4
Ketel One, Botanical, Grapefruit & Rose, 30%	3
Ketel One, Oranje	3.5
Ketel One	3
Holy Grass Vodka	4.5
Arbikie Vodka	4.5

R U M

Pampero, Blanco	3
Pampero, Especial	3
Dark Matter	4

T E Q U I L A

Don Julio, Blanco	4.5
Don Julio, Reposado	5

W H I S K (E) Y

Bulleit, Bourbon, 45%	3.5
Bulleit, Rye, 45%	4.5
Johnnie Walker, Black Label	3.5
Johnnie Walker, Gold Label, Reserve	5.50

M A L T W H I S K Y

Clynelish 14 Year Old	5.5
Cragganmore 12 Year Old	4.5
Dailuaine 16 Year Old	7
Glenmorangie Original 10 Year Old	4.5
Lagavulin 16 Year Old	7.5
Mortlach 16 Year Old	9
Oban 14 Year Old	6.25
Singleton of Dufftown 12 Year Old	4.75
Talisker 10 Year Old	6

SOFT DRINKS

Tonic 200ml	1.5
Diet Tonic 200ml	1.5
Fever Tree Tonic 200ml	2.5
Cushieoos Tonic 200ml	3
Lemonade 330ml	2.5
Coke 330ml	2.5
Diet Coke 330ml	2.5
IrnBru 330ml	2.5
IrnBru Sugar Free 330ml	2.5
Ginger Beer 330ml	2.5
Limonata 330ml	3
Aranciata 330ml	3
Fruit Juice: Apple, Orange, Cranberry, Pineapple	1

HOT DRINKS

Double Espresso	2.5
Americano	2.5
Latte	3
Double Macchiato	3
Cappuccino	3
Flat White	3
Mocha	3.5
Hot Chocolate	3.5
Tea Breakfast, Earl Grey, Camomile, Green, Decaf, Mint	2.5