



STARTERS

Fritters  
Courgette fritters, chilli jam, sour cream, coriander

Super Green  
Quinoa, broccoli, beans, kale, cucumber, pea sprouts, chimichurri

Blackboard Vegan / Vegetarian  
Blended vegan soup or chunky broth

Prawn Cocktail
Atlantic shelled prawns, marie rose sauce, Iceberg lettuce, bread and butter

Spring roll
Haggis, tomato chilli jam, mustard, crispy onions

SUNDAY ROASTS

All roast dishes are served with Yorkshire pudding, roasted tatties, roasted vegetables, carrots, broccoli, cauliflower cheese, gravy or bread sauce or vegan gravy.

Beef Sirloin


Roasted Chicken Breast with Stuffing

Pork Belly

DESSERTS

Apple Crumble   **6.5**
with vanilla ice-cream



Cheesecake  **7**
Daily Ice-cream & fruits

Sticky Toffee Pudding  **7**
Steamed date caramel sponge, salted caramel sauce, vanilla ice-cream

Lemon Posset  **7**
Raspberries & shortbread

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

MAINS

Salt Baked Celeriac  
Mushroom duxelles, pumpkin seed crumb, pea shoots, celeriac puree

Salmon Fillet
Gnocchi, white wine cream sauce, mussel stock, broccoli

THE COURTROOM SUNDAY LUNCH

12pm - 4pm

1 Course - £15

2 Course - £20

3 Course - £25