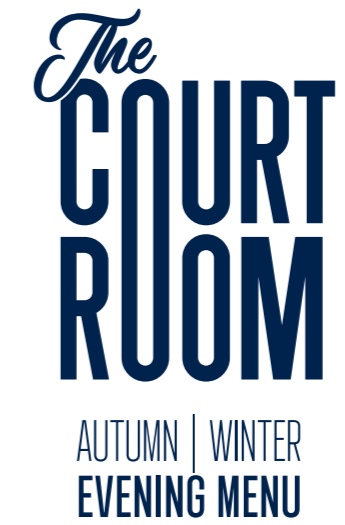


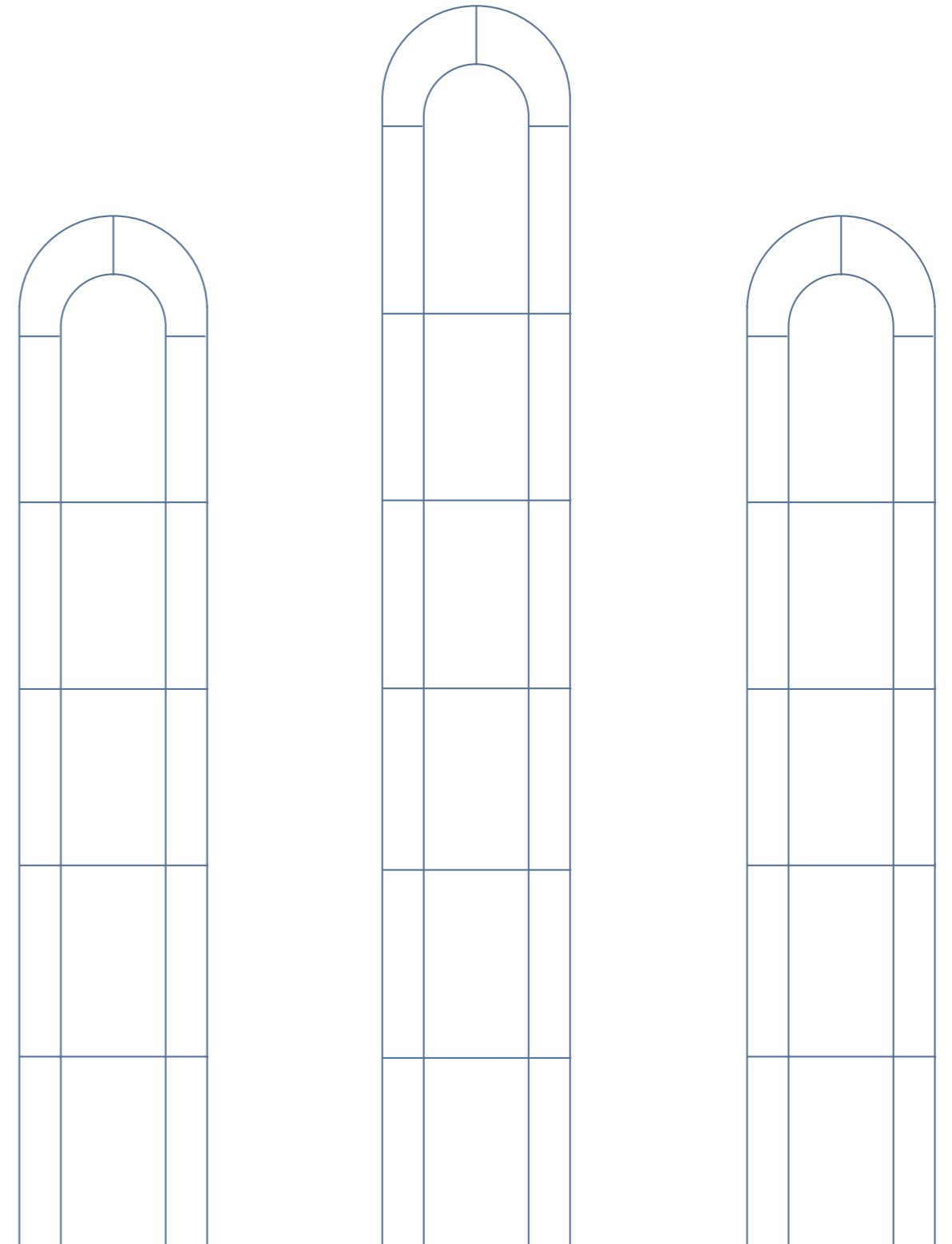
WINE MENU



WHITE	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 – Frances Coˆtes de Thau	6.25	24
Monstable´ Chardonnay, 2019 – France, IGP Pay d'Oc	6.5	25
Stoney Range, Sauvignon Blanc 2020 – New Zealand, Waipara	7.5	28
Tasca Regaleali, Bianco, 2019 – Italy, Sicily	8.5	30
Chablis, Domaine de L'Enclos, 2019		55

RED	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'He´rault	6	23
Montepulciano d'Abruzzo, Gran Sasso, 2019 – Italy, Abruzzo	7.5	28
El Coto, Crianza, 2017 – Spain Rioja	7	27
Bodegas Norton, Finca La Colonia - Coleccio´n Malbec, 2020	7.5	28
Tasca, Regaleali, Nero d'Avola, 2018 – Italy, Sicily	8.5	30
Amarone 'Vigna Garzon', Pieropan, 2018, Italy Veneto		68

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



TAPAS MENU

SERVED 12-5 PM

Marinated Olives	6
Meat (ham, pastrami, chicken wings)	10
Cheese	12
Fish (smoked salmon, Arbroath smokie, anchovies)	10
Nuts	3
Poutine	6.5
Fries & Saffron Aioli	4.5
Bombay Mix	3
House Salad	4.5

The COURT ROOM

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.

EVENING MENU

DINNER 5 - 9 PM

STARTERS

Hand-Dived Orkney Scallop, confit chicken wings, cauliflower, lemon 🍷 <i>El Coto Blanco</i>	15
Ham hough & chicken terrine, mustard, pickles 🍷 <i>Garzon Rosé</i>	11
Cullen Skink 🍷 <i>El Coto Blanco</i>	8
Kail & ginger falafel, yogurt, pickled cucumber 🍷 <i>Cromarty Happy Chappy Pale Ale</i>	8
Wild Sutherland Haggis Spring roll, tomato & chilli jam 🍷 <i>Monstable Chardonnay</i>	8

MAINS

Salmon Fillet, parisienne tatties, saffron, roast beets, samphire, coriander buttermilk dressing 🍷 <i>Tasca Regaleali Bianco</i>	21
Venison Duo of Ardgay loin & haunch, pearl barley, creamed cabbage & bacon, beetroot & bramble jus 🍷 <i>Bodegas Norton Malbec</i>	28
Steak Scotch Sirloin (served pink), fries whisky pepper sauce, grilled gem heart 🍷 <i>Mont Rocher Carignan</i>	30
Pheasant Supreme, Stornoway black pudding, crushed tatties, jus, kail & ginger 🍷 <i>Umbrele Pinot Noir</i>	23
Mussels Sauce Marinieré, bread, fries, saffron aioli 🍷 <i>Henry de Richermer Piquepoul</i>	20
Halloumi Roast squash, tatties, chick pea, spinach, pistou, smoked haloumi 🍷 <i>Monstable Chardonnay</i>	18
Burger Sutherland Beef Patty, smoked streaky bacon, emmental, tomato mayo, gem, pickles, fries, house salad 🍷 <i>Montepulciano d'Abruzzo Gran Sasso</i>	18
Portobello Burger Portobello Mushroom, panko halloumi, miso butter, tomato mayo, gem, pickles, crispy onions, fries, house salad 🍷 <i>Regaleali Red</i>	18

🍷 *Suggested drink serve*

