

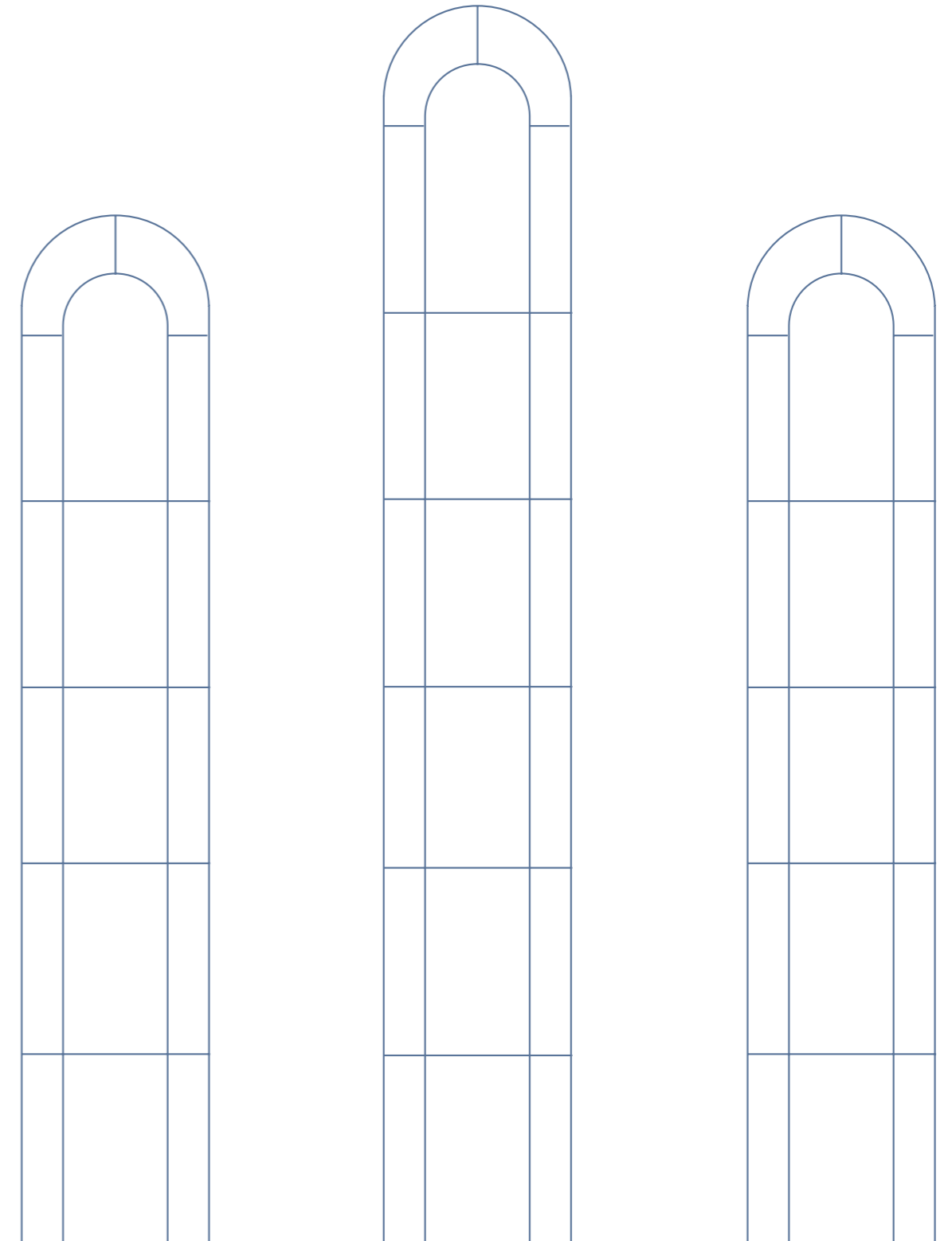
WINE MENU

The
COURT ROOM
AUTUMN | WINTER
LUNCH 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 Côtes 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



BRUNCH MENU

SERVED 10 - 12 | SATURDAY & SUNDAY

Toast & Marmalade	3.5
Roll & sausage / bacon / hen's egg	5 (add filling 1.5)
Eggs Benedict Smoked streaky bacon, muffin, hollandaise, soft poached free range hen's eggs	9
Eggs Royale Speyside smoked salmon, muffin, hollandaise, soft poached free range hen's eggs	10
Highland Brunch Sausage, bacon, egg, Stornoway BP, wild haggis, Portobello, tomato	12.5
Spinach & Potato Tortilla wrap, Fried Egg, Cheese	9

🍷 *Bloody Mary or Red Snapper*

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

LUNCH MENU

SERVED 12 - 2.30 PM

SMALL PLATES

Wild Sutherland Haggis Spring Roll, tomato & chilli jam 🍷 <i>Cromarty Kowabunga Pale Ale</i>	8
Grilled Goats Cheese, beef tomato, hazelnuts, rocket, balsamic 🍷 <i>Stoney Range Sauvignon Blanc</i>	8
Arbroath Smokie Pate, toast 🍷 <i>La Cavia Prosecco</i>	8
Cullen Skink 🍷 <i>Monstable Chardonnay</i>	8
Plant Based Soup, bread 🍷 <i>Castaño Monastrell Rosé</i>	6.5

COURTROOM SANDWICHES

REUBEN Shaved pastrami, sauerkraut, tomato mayo, emmental, toast 🍷 <i>Castaño Monastrell</i>	15
CROQUE MONSIEUR Ham, cheddar, béchamel, toast 🍷 <i>Cromarty Helles Lager</i>	12
COURTROOM CLUB Chicken, bacon, tomato mayo, gem, toast 🍷 <i>Fierce Pilsener</i>	12
SMOKED SALMON Speyside smoked salmon, cream cheese, bagel 🍷 <i>El Coto Blanco</i>	12.5
FALAFEL Kail & ginger, red pepper hummus, crispy onions, gem, wrap 🍷 <i>6DN Wanderlust Wheat</i>	10

Served with French fries & House Salad OR Soup

🍷 *Suggested drink serve*

BURGERS

Sutherland Beef Patty 🍷 <i>Happy Chappy Pale Ale</i>	15
OR	
Plant Based 🍷 <i>Castaño Macabeo</i>	
Tomato mayo, gem, pickles, toasted roll	
ADDITIONS:	1.5
Streaky Bacon Emmental Crispy Fried onions Fried free range hen's egg 'Sheese' cheese	
<i>Served with French Fries & House Salad</i>	

SALADS

Chicken, bacon, croutons, shaved parmesan, gem, Caesar dressing, anchovies 🍷 <i>Monstable Chardonnay</i>	12.5
Grilled Haloumi, chick pea, roast squash, spinach, pistou 🍷 <i>Tasca Regaleali Bianco</i>	12.5

SUNDAY

Roast Sirloin of Scotch Beef, roast roots & tatties, gravy, Yorkshire pudding 🍷 <i>Bodegas Norton Malbec</i>	18.5
---	------

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.