



THE COURT

SUNDAY LUNCH

2-COURSE £29 | 3-COURSE £35

TO BEGIN

COURT BLOODY MARY

Arbikie Chili Vodka, House Bloody Mary Mix, Tomato

£10

STARTERS

PORK & THYME TERRINE

Onion Marmalade, Egg Yolk Jam, Toasted Brioche

PEA VELOUTÉ (v)

Wild Garlic Oil, Toasted Almond

CAMPBELL'S SMOKED SCOTTISH SALMON

Shallots, Crème Fraîche, Croutons

MAINS

HALF ROAST SPATCHCOCK CHICKEN

Beef Dripping Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding

35-DAY DRY AGED ROAST SIRLOIN

Beef Dripping Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding

*Roast served medium rare.
Sourced from John Gilmour.*

WILD MUSHROOM & HAZELNUT PITHIVIER (vg)

Pomme Puree, Spinach, Celeriac Jus

DESSERT

16-LAYER CARROT CAKE (v)

Mascarpone, Carrot Gel, Stem Ginger Ice Cream

INVISIBLE STICKY TOFFEE PUDDING (v)

Caramel Sauce, Milk Ice cream

THE COURT SUNDAE

Build Your Own Easter-Inspired Sundae

Please ask your server.

If you have a food allergy or intolerance please inform a member of staff before ordering. All dishes are prepared in an environment that contains allergens, whilst every care is taken in the preparation of your meal, we cannot guarantee dishes are 100% allergen free. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the current rate.