

THE COURT X MARK GREENAWAY

~ TO BEGIN ~

LAMINATED BRIOCHE 7
Whipped Brown Butter v / Miso & Lemon Butter v

LAURENT-PERRIER 19
La Cuvée Brut NV

COURT G&T 15
A generous pour of Lind & Lime
Gin & Tonic

~ STARTERS ~

BEEF TARTARE 15
Potato Terrine, Pickled Onions, Spiced
Ketchup, Egg Yolk Jam

TRUFFLED RIGATONI 14
Brown Butter, Chives, Confit
Duck Yolk

SOUP & SANDWICH v 11
Parsnip Velouté, Paris Brest, Brie,
Cranberry

MUSHROOMS ‘ON TOAST’ vg 12
Chestnuts, Tarragon, Mushroom Velouté

BEETROOT & GIN CURED
SALMON 16
Horseradish, Cucumber, Heritage Beetroot

WHIPPED DUCK LIVER PÂTÉ 14
Gingerbread, Chutney, Pickled Shallots

~ MAINS ~

FREE RANGE TURKEY 29
Stuffing, Chipolatas, Traditional
Accompaniments, Rich Gravy

VENISON LOIN 34
Swiss Chard, Mushroom Haggis,
Juniper Jus

SEA BASS 32
Spiced Lentils, Savoy Cabbage,
Broccoli Purée, Saffron Broth

GNOCCHI vg 24
Baby Leeks, Spinach, Courgette

FILLET OF ABERDEEN
ANGUS BEEF 42
Hasselback Potato, Parmesan, Yorkshire
Pudding, Onion Purée

PAN ROASTED HALIBUT FILLET 36
Cheese Crust, Charred Spring Onion, Leek
Fondue, Chive Velouté

CLASSIC BEEF WELLINGTON 89
Pomme Purée, Glazed Carrots,
Wilted Greens, Red Wine
for two

SIDES ~ £5 EACH

Heritage New Potatoes, Garlic, Tarragon v / Charred Hispi Cabbage, Crispy Chickpeas, Tomato Butter / Koffman’s French Fries vg
Glazed Brussel Sprouts, Butter, Pancetta, Orange / Creamed Mashed Potato, Scottish Skirlie

~ DESSERTS ~

A TASTE OF CHRISTMAS PAST 13
Treacle Tart, Orange, Christmas
Pudding, Brandy

MARK’S STICKY TOFFEE PUDDING
SOUFFLE 14
Milk Ice Cream, Salted Caramel Sauce

ICE CREAM BAKED ALASKA 12
Edinburgh Honey Syrup, White Peach,
Pear

CHOCOLATE ‘BOX’ 12
Sponge, Dark Chocolate, Bramble

COCONUT PANNA COTTA vg 12
Passion Fruit Syrup, Praline Tuile,
Yuzu Sorbet

SELECTION OF CHEESES 13.5 / 18
Selection of 3 or 5 locally-sourced
Scottish cheeses.

FESTIVE TASTING MENU

TASTING MENU / £65 ~ MATCHED WINES / £40

LAMINATED BRIOCHE
Whipped Brown Butter v

TRUFFLED RIGATONI
Brown Butter, Chives,
Confit Duck Yolk

SEA BASS
Spiced Lentils, Savoy Cabbage,
Broccoli Purée, Saffron Broth

FREE RANGE TURKEY
Stuffing, Chipolatas, Traditional
Accompaniments, Rich Gravy

A TASTE OF CHRISTMAS PAST
Treacle Tart, Orange, Christmas
Pudding, Brandy



v vegetarian | vg vegan

Please scan the QR code for allergen information. 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.



THE COURT

x

Mark Greenaway