

# THE COURT X MARK GREENAWAY

## ~ TO BEGIN ~

### LAMINATED BRIOCHE 7

Whipped Brown Butter **v** / Miso & Lemon Butter **vg**

### 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 **vg** 11

Parsnip Velouté, Paris Brest, Brie, Cranberry

### BBQ SHIMEJI MUSHROOM **vg** 12

Toasted Sourdough, Sweetcorn Purée, Mushroom

### BEETROOT & GIN CURED

SALMON 16  
Horseradish, Cucumber, Heritage Beetroot

### WHIPPED DUCK LIVER PÂTÉ 14

Gingerbread, Chutney, Pickled Shallots

## ~ MAINS ~

### SEA BASS 32

Spiced Lentils, Savoy Cabbage, Broccoli Purée, Saffron Broth

### FREE RANGE CHICKEN 29

Confit Leg, Roscoff Onion, Potato Fondant, Rich Gravy

### PAN ROASTED HALIBUT FILLET 36

Cheese Crust, Charred Spring Onion, Leek Fondue, Chive Velouté

### VENISON LOIN 34

Swiss Chard, Mushroom Haggis, Juniper Jus

### CLASSIC BEEF WELLINGTON 89

Pomme Purée, Glazed Carrots, Wilted Greens, Red Wine  
*for two*

### FILLET OF ABERDEEN

ANGUS BEEF 42  
Hasselback Potato, Parmesan, Yorkshire Pudding, Onion Purée

### CURRIED BABY CAULIFLOWER **vg** 29

Lentil Dahl, Cumin Yogurt, Coriander Oil

## SIDES ~ £5 EACH

Creamed Mashed Potato, Scottish Skirlie

Charred Hispi Cabbage, Crispy Chickpeas, Tomato Butter

Koffman's French Fries **vg**

Glazed Brussel Sprouts, Butter, Pancetta, Orange

Heritage New Potatoes, Garlic, Tarragon **v**

## ~ DESSERTS ~

### COCONUT PANNA COTTA **vg** 12

Passion Fruit Syrup, Praline Tuile, Yuzu Sorbet

### CHOCOLATE 'BOX' 12

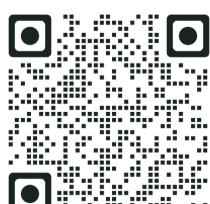
Sponge, Dark Chocolate, Cherry

### ICE CREAM BAKED ALASKA 12

Edinburgh Honey Syrup, White Peach, Pear

MARK'S STICKY TOFFEE PUDDING SOUFFLÉ 14  
Milk Ice Cream, Salted Caramel Sauce

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



**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.