

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

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 ~

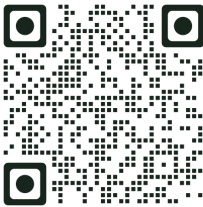
COCONUT PANNA COTTA vg 12  
Passion Fruit Syrup, Praline Tuile, Yuzu Sorbet

CHOCOLATE ‘BOX’ 12  
Sponge, Dark Chocolate, Cherry

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

MARK’S STICKY TOFFEE PUDDING SOUFFLE 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.