

PROGRESSION AT THE COURT

GLASS OF LAURENT PERRIER BRUT 17.5

COURT GIN & TONIC 15

~ STARTERS ~

BEEF TARTARE 15

Bread Tuille, Pickled Onions,
Spiced Ketchup, Egg Yolk Jam

SCOTTISH CRAB RAVIOLO 14

Smoked Cauliflower Custard, Lemon
Pearls, Herb Butter, Baby Coriander

SOUP & SANDWICH 11

Pea Velouté, Paris Brest, Blue Cheese
Mousse, Maple Gel

CHILLED SUMMER VEGETABLE

GARDEN *vg* 12

Savoury Squash Custard, Pickled Celeriac, Broad
Beans, Truffle Dressing, Walnut Mayonnaise

ROASTED HAND DIVED WEST

COAST SCALLOPS 18.5

Puffed Potato, Dashi Broth, Soy Caramel,
Sea Vegetables, Rice Wine Vinegar Jelly

~ MAINS ~

COD & LOBSTER 31

'Hot Dog', Crispy Squid, Confit Lemon,
Samphire, Lobster Broth

PAN ROASTED HALIBUT FILLET 36

Herb Crust, Salt Baked Golden Beetroot,
Roasted Cauliflower Purée, Dill Gel Potato
Crisp, Velouté

CLASSIC BEEF WELLINGTON 89

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

CELEBRATION OF SUMMER VEGETABLES *vg* 24

Puff Pastry, Green Curry Velouté,
Pop Corn Shoots

11 HOUR SLOW ROASTED PORK BELLY 26

Pork Cheek 'Pie', Blackened Fillet,
Sweetcorn, Toffee Apple Jus

SCOTTISH HAKE FILLET 29

Shellfish Cannelloni, Fennel Purée,
Clams, Cockles, Salt Baked Celeriac,
Fennel Bisque

SIDES £5 EACH

*Heritage New Potatoes, Garlic, Tarragon v / Green Beans, Dill, Toasted Cashews v / Glazed Carrots, Goats Cheese Crumble v / Koffmans French Fries *vg**

~ DESSERTS ~

CHOCOLATE 'BOX' 11

Sponge, Dark Chocolate,
Raspberry

MARK'S STICKY TOFFEE PUDDING SOUFFLE 14

Milk Ice Cream, Salted Caramel Sauce

ICE CREAM BAKED ALASKA 12

Edinburgh Honey Syrup,
White Peach, Pear

SELECTION OF CHEESES 13.5 / 18

Selection of 3 or 5 locally-sourced
Scottish cheeses.

TONKA BEAN AERIATED CUSTARD *vg* 12

'Soft Serve', Frozen Cookie Crumble,
Crème Fraîche, Kumquat Purée

THE COURT SUNDAE 9

Please ask your server for today's
ingredients to build your own.

vg vegan

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.