

# 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 / 28  
Potato Terrine, Pickled Onions, Spiced Ketchup, Egg Yolk Jam

FRESH RIGATONI 14  
Artichoke, Preserved Lemon, Parsley, White Wine

SOUP & SANDWICH v 11  
Broad Bean Velouté, Paris Brest, Brie, Pesto

BBQ ASPARAGUS vg 12  
Baby Sweetcorn, Pea Purée, Pickled Mushrooms

SMOKED SALMON 16  
Crème Fraiche, Cucumber, Pickled Vegetables

HAM HOCK BALLANTINE 14  
Gingerbread, Chutney, Pickled Shallots, Puffed Pork Skin

## ~ MAINS ~

POACHED COD FILLET 31  
Wilted Baby Spinach, Smoked Haddock Brandade, Caviar Beurre Blanc, Chives

BUTTERNUT SQUASH PITHIVIER vg 24  
Squash Purée, Pickled Squash Vegan Jus, Wilted Greens

PAN ROASTED HALIBUT FILLET 36  
Curried Velouté, Puffed Skin, Chilli, Coriander Oil

FREE RANGE CHICKEN 29  
Roscoff Onion, Pea & Bacon Fricassee, Baby Gem

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

FILLET OF ABERDEEN ANGUS BEEF 45  
Ratte Potato, Celeriac & Horseradish Purée, Braised Feather Blade Croquette, Red Wine jus

DUO OF SPRING LAMB 37  
Pear & Cumin Purée, Wild Garlic Pesto, Toasted Cous Cous, Rosemary Jus  
*shoulder/loin*

## SIDES ~ £5 EACH

Creamed Mashed Potato, Scottish Skirlie

Koffman's French Fries vg

Carrots, Orange & Honey Glaze, Parsley

Garden Peas, Pancetta, Cream, Lettuce

Heritage New Potatoes, Garlic, Tarragon v

## ~ DESSERTS ~

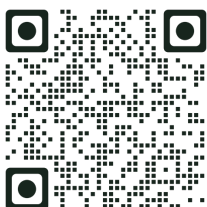
COCONUT PANNA COTTA vg 12  
Passion Fruit Syrup, Praline Tuile, Vanilla Ice Cream

CHOCOLATE 'BOX' 12  
Sponge, Dark Chocolate, Blood Orange

WARM RICE PUDDING 12  
Poached Pear Syrup, Brown Butter Crumble, Hibiscus

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.