

## STARTERS

### Fritters

Courgette fritters, chilli jam, sour cream, coriander

### Super Green

Quinoa, broccoli, beans, kale, cucumber, pea sprouts, chimichurri

### Blackboard Vegan / Vegetarian

Blended vegan soup or chunky broth

### Maorach Beag Oysters 6 | 12

Natural, shallot & red wine vinegar, lemon

12 | 24

### The Spring roll

Haggis, tomato chilli jam, mustard, crispy onions

## ROAST MAINS

### Beef Sirloin

### ½ chicken with stuffing

### Gammon Pork Leg

### Salmon Fillet

### Vegan Loaf

All dishes are served with Yorkshire pudding, roasted tatties, clapshot, braised red cabbage, roasted carrot, cauliflower cheese, gravy or bread sauce or vegan gravy.

## DESSERTS

### Apple Pie

Slice of apple pie, apple maple sauce, vanilla ice-cream

### Daily Cheesecake

Ice-cream & fruits

### Chocolate Brownie

Milk chocolate sauce, vanilla ice-cream

### Sticky Toffee Pudding

Steamed date caramel sponge, caramel sauce, vanilla ice-cream

### Lemon Posset

Raspberries & shortbread

### Cheese

Cheddar, blue, soft, oak cakes, bread, chutney, apple

## SIDES

### Chips

Triple cook chips & sea salt

4.5

### Clapshot

Creamed tatties & neeps (potato & swede)

4.5

### Garden Salad

Mixed leaves, tomato, cucumber, carrot, red onion, house dressing

4.5

### Red Cabbage

Red wine braised cabbage, apple, cinnamon

4.5

### Roasted Roots from Embo

Carrots, celeriac, neeps, beetroot, rosemary, thyme, garlic

4.5

## THE COURTROOM SUNDAY LUNCH

12pm - 5pm

1 Course - £16

2 Course - £21

3 Course - £25

Please inform your server directly of any allergies and / or intolerances upon ordering. We will do our best to cater for any and all dietary requirements. Nuts, Gluten & other allergens are present in The Courtroom kitchen. Many of our dishes can be adapted to support any dietary requirements.