

COOL COFFEES

Iced Coffee	2.50
Iced Caramel	2.90
Iced Chai Latte	2.90
Coffee Frappuccino	2.90
Caramel Frappuccino	2.90
Hazelnut Frappuccino	2.90
Vanilla Frappuccino	2.90

GROWN UP COFFEES

Liqueur Coffee	4.90
A shot of your favourite liqueur, our delicious 100% Arabica coffee and topped with fresh double cream	
Irish (Jamesons)	
Gaelic (Glayva or Drambuie)	
Parisian (Brandy)	
Caribbean (Tia Maria)	
Mexican (Kahlua)	
Italian (Disaranno)	

WINE BY THE GLASS

White	125ml	175ml
Pinot Grigio Fabiano	3.20	4.50
Sauvignon Voignier Petit Balthazar	3.60	5.40

Red

Shiraz Pleyades, Campo de Borja	4.80	6.70
Merlot Petit Balthazar	3.80	5.40
Minervios, Les Chemins des Felines	3.90	5.90

Rose

Zinfandel WildwoodRose	4.80	6.50
Domaine Horgeleus Rose	4.70	6.50

Bubbles

125ml Prosecco	4.80
125ml Kaapse Vonkle	4.80

Please advise your server of any food allergies.

We source our ingredients as locally as we can. Everything is prepared fresh and we definitely think it's worth waiting for! But if you are in a hurry, tell us and we will do our best to make sure we meet your requirements.

Special Occasion? Business Event? Get Together?
We have lots of options and solutions.



THE COURT HOUSE
COFFEE BAR & RESTAURANT



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COFFEE	Reg	Lrg
Americano	2.00	2.30
Flat white	2.30	
Latte	2.30	
Cappuccino	2.30	2.60
Macchiato	1.90	
Espresso	1.90	2.10
Mocha	2.30	
Flavoured Latte	2.50	
Available in Gingerbread, Caramel, Cinnamon, Hazelnut & Vanilla		

TEAS	1.95
Loose leaf & served in a teapot with china teacups.	
Breakfast Tea	
Earl Grey Blue Mallow Flower	
Peppermint tea	
Green Oliphant tea	
Rooibos	
Darjeeling	
Hibiscus, Apple, Rosehip and Orange peel Infusion	
Chamomile	
Rose petals	

HOT CHOCOLATE

Fairtrade Hot Chocolate	2.45
With Marshmallows & Cream	2.95
Child's Hot Chocolate with marshmallows & cream	1.85

SOFT DRINKS

Mr Fitzpatrick's Vintage Cordials, Still or Sparkling	
Elderflower & Apple	2.40
Lime & Lemongrass	2.40
Strawberry & Kiwi	2.40
Rhubarb & Rosehip	2.40
Blackcurrant & Liquorice	2.40
Cranberry & Pomegranate	2.40
Fentimans Gingerbeer or Rose Lemonade	2.45
Coke or Diet coke in glass bottles	2.45
Apple or Orange juice	2.50
San Pellegrino	1.90
(Limonata, Aranciata, Pompelmo or Aranciata Rossa)	
Irn Bru and Diet Irn Bru	2.45
Appletizer	2.50
Glenlivet Still or Sparkling water	1.75 3.50

PIZZA ~ Our Speciality *

Authentic Thin Based pizzas the way they were meant to be, straight from the Wood Fired Oven.

The V2- Roast veg, caramelised onions, goats cheese & pesto.	10.0
The Meaty- Pepperoni, Salsicca sausage cured ham, mozzarella & rocket.	12.0
The Spicy- Pepperoni, Salsicca sausage cured ham, chillies, mozzarella & rocket.	12.0
The Balmoral- Chicken, haggis, mushrooms & caramelised onions.	11.0
The Original- Mozzarella, sun blushed tomatoes & fresh basil.	9.0
The Smoke House- Hot smoked salmon, chillies, red onion, dill crème fraiche & fresh rocket.	11.5
The Southerner- BBQ pulled pork, apple, caramelised onions & rocket.	11.5
The Fungi -Mushrooms, spinach, parmesan & truffle oil.	11.0

Extra toppings 1.0 each

TASTY SALADS

House Salad, mixed leaves, cucumber, tomato, red onion and house dressing 6.0

Chicken Caesar Salad, our delicious Caesar dressing & crostini. With *or* without anchovies * (please note the sauce contains anchovies) 10.0

SERIOUS EATS SANDWICHES *

Delicious Fresh White or Brown Bread or choose a ciabatta. If you want it toasted, just ask. (Gluten free roll available)

Roasted vegetable & cashew pesto.	4.5
Tuna mayo, cucumber & crunchy lettuce.	5.0
Roasted vegetable & brie.	5.0
Ham, cheese & mustard mayo.	5.0
Courthouse Advocate: chicken & bacon mayo.	5.5

ADD A BOWL OF SOUP 2.5

SHARING BOARDS

Plenty to share as a starter or as a main for one.

Cheese Board (3 cheeses) *	9.5
Meat Board (Seasonal Charcuterie) *	12.5
Meat & Cheese Board (3 cheese & charcuterie) *	13.5

All served with Oatcakes & house chutney & bread

STARTERS, NIBBLES & SIDES

Soup of the day served with rustic bread. *	4.5
Artisan bread, pesto, olive oil & balsamic dips.*	3.0
Hot Chorizo.	4.0
Sweet potato wedges. *	3.0
Skinny Fries. *	3.0
Dressed salad leaves and parmesan shavings. *	3.0
Gordial Spanish Olives. *	3.0
Garlic Pizza bread*	6.0

MAINS

Savoury Tart of the day with dressed salad.	7.0
Court House Aberdeen Angus beef burger in a brioche bun with Scottish mature cheddar, gherkin, lettuce, tomato, chefs special sauce & fries.*	11.0
Flame grilled steak ciabatta served with caramelised onions, mustard mayo, rocket & fries. *	11.0
Macaroni Cheese, herb gratin, garlic bread & fries.	9.5
Local Fish and chips, battered or breaded, served with pea puree, tartare sauce and fresh lemon.*#	12.0

Please ask your server for the fish of the week

THE FINAL SENTENCE

Spiced apple brûlée with garibaldi biscuit *	5.5
Cheesecake of the day	4.5
Court House Sundae: Caramel shortcake, toffee sauce, vanilla ice cream, fresh cream*	6.5
Affogato with or without Baileys. *	4.0 /6.0
Three house ice creams, choose from:	5.0
Coconut, Strawberry, Chocolate, Vanilla, Pistachio, Rum & Raisin, Raspberry Ripple, Tablet, Passion Fruit Sorbet, lemon sorbet. *	
Selection of cakes and gluten free cakes and tray bakes from...	2.0

FOR THE LITTLE ONES

Soup of the day with bread. *	2.0
Cheese & tomato pizza. *	5.5
Mini Burger, salad & fries. *	5.5
Macaroni cheese & garlic bread.	5.5
Chicken, Salad & fries. *	5.5
Fish & Chips (battered or breaded) with salad.	5.5

(We are pleased to indulge your little one with a complimentary ice cream with every kid's main!)

*** These dishes can be adjusted to be Gluten Free. Please ask your server. Please advise us of any food allergies or intolerances.**