

## Court Brasserie

The name 'Court Brasserie' comes from Stonehouse Court's association as having a Justices Room'; a room used for public administration of justice during the 1800's. Presided over by a Magistrate or by one or more judges, justice was intended to be administered according to the laws, from Stonehouse Court.

Lunch: 12:00-15:00 | Dinner: 18:30 - 21:00



House Breads, Sage and Onion Butter (G.F.A/VE.A) - 5.00

House Mixed Olives (VE/GF) - 4.50
House Smoked Nuts (VE) - 4.50
Cauliflower Wings and Sweetcorn Riblets, Smoked Paprika Mayonnaise (VE) - 7.00

Kimchi Fried Rice Arancini, Bacon Jam - 7.00 Crispy Cheese Ravioli, Spiced Tomato Relish (V) -7.00

## TO SHARE

## Charcuterie - 9.00 Per Head <br> Pickled Fennel (G.F.A)

Baked Camembert - 16.50
Pecans and Honey, House Bread (G.F.A)

## STARTERS

Soup Of The Day - 9.00
House Bread (VE.A/G.F.A)
Smoked Chicken Breast Caeser Wedge - 9.00 Black Garlic Croutons, Parmesan

Beef Fillet Tartare - $\mathbf{1 4 . 0 0}$
Yolk, Game Chips, Walnut ketchup (G.F.A
Pork and Smoked Lardons Scotch Egg - 12.00 Caramelised Apple Purée
talian Cannellini Bean Hummus - 9.00 Winter Squash, Maple, Crusty Bread (VE/G.F.A)

Hake and Dulse Fish Cake - 12.00 Herb Hollandaise

COURT
BRASSERIE

## MAIN COURSES

Duck Ragu - 22.00
Pappardelle, Duck Crumb
Poussin - 26.00
Black Garlic, Pommes Dauphine, Wild Mushroom (G.F.A)

## Belly Pork - 24.00

Sage and Cider Cream, Leeks, Savoy Cabbage (G.F.A)

## Blushing Beef Fillet - 26.00

Braised Beef Cheek, Rosti, Roscoff Onion, Parsnip Beer

Miso Glazed Halibut - 27.00
Asian Greens, Sake Butter Sauce (G.F.A)

> Traditional Sunday Roast (Every Sunday $12 \mathrm{pm}-4 \mathrm{pm})-16.95$
> Roast of the day, served with Roasted Potatoes, Yorkshire Pudding, Seasonal Vegetables and Homemade Jus

10oz Rump Steak - 25.00
Triple Cooked Chips, Heritage Tomato, Portobello Mushroom (G.F.A)

8oz Sirloin Steak - 27.00
Triple Cooked Chips, Heritage Tomato, Portobello Mushroom (G.F.A)
House Fried Chicken Burger- 17.00
Brioche Bun, Emmental, Crispy Bacon, Spiced Tomato Relish, Salad, House Fries

## SUNDAY LUNCH

## GRILL

10oz Gammon - 22.00
Triple Cooked Chips, Fried Eggs (G.F.A)

## 6oz Beef Burger - 17.00

Brioche Bun, Emmental, Crispy Bacon, Spiced Tomato Relish, Salad, House Fries (G.F.A)

Bangkok Badboy Burger- 17.00
Brioche Bun, Sheese, Spiced Tomato Relish, Salad
House Fries (VE)

Moqueca- 24.00
Brazillian Shellfish Stew, Crusty Bread Roll (G.F.A)
House Pie - 22.00
Creamed Potato, Jus
Butternut and Lentil Wellington - 22.00
Curry Spices, Rainbow Chard, Parmentier (VE)

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\text { Court Winter Salad - } 22.00
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Winter Leaves, Violet Potatoes, Poached Egg, Black Garlic Croutons (G.F.A/VE.A)
Choose your topping: - Tuna Supreme, Grilled Chicken Breast, Plant Based Kofta
Lamb Shank - 24.00
Apricot Harissa, Creamed Potato, Gremolata (G.F.A)


Triple Cooked Chips - 4.00
House Seasoned Fries - 4.00
Truffle Parmesan Fries - 5.00
Roasted Roots, Pecans, Maple (GE/VE) - $\mathbf{6 . 0 0}$
Wilted Winter Greens (GF/VE.A) - 4.50
Garden Salad, House Dressing (GF/VE) - 4.50
Mac and Smoked Cheese - 6.00

## PIZ Z A

Margherita - 16.00
Sundried Tomato, Mozzarella, Basil (V)
Pepperoni - 16.00
Nduja Sausage, Honey
Prawn and Rocket - 16.00
King Prawns
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## KIDS MENU

Chicken Goujons and Veggie Tots (VE.A)
Mini Beef Sliders and Fries
Hidden Vegetable Pasta Bolognaise
Mini Margherita Pizza (G.F.A/V.A)
Fish and Chips with Peas
$-8.50$

Allergen Key:
V - Vegetarian
VE - Vegan
VE - Vegan
G.F.A - Gluten Free Available
G.F.A - Gluten Free Available
VE.A - Vegan Option Available

If you have a food allergy or a special dietary requirement please speak with a member of the team before you place

