

LUNCH MENU



STARTERS

Soup of the Day – 1, 2. A **£5**
Served with Courthouse wheaten

Satay Prawns – 3, 11, 12, 13 **£8**
Crispy prawns, charred gem lettuce, peanuts, chilli satay sauce.

Pulled Pork Taco – 1, 8. C **£7**
Guacamole, sour cream, fresh herbs in a corn tortilla.

Salt & Chilli Chicken – 3, 4, 5, 10, 12, 13. C **£7.50**
Mango & chilli salsa, Asian salad, curried honey aioli, soy chilli dip.

Stuffed Mushrooms – 2, 4, 7, 10, 13. A **£6**
Cheese & herb stuffing, garlic aioli, basil oil.

Halloumi Fries – 4, 7, 10, 14. A & C **£6.50**
With garlic aioli, honey & mint raita, chipotle aioli.

SMALL PLATES

Bang Bang Chicken skewer – 2, 3, 11, 12, 13 **£12**
Flat bread, chilli and cashew salad, fiery satay sauce.

Sea Bream Fillet – 6, 10 **£12**
Kashmiri potatoes, curried cauliflower puree, salsa verde dressing.

Garlic Prawns – 1, 2, 3, 7, 10 **£12**
Orzo pasta, basil pesto, sun-blushed tomato, pine nuts, spinach.

Goats Cheese Salad – 7, 10. A & C **£10**
Pear & saffron chutney, mixed leaves, candied walnuts, beetroot puree.

SANDWICHES

Chipotle chicken – 2, 4, 7, 9 **£7.50**
Spiced marinated chicken, roast red peppers, cheddar, rocket, chipotle aioli on toasted white or granary bread.

Grilled Cheese – 2, 7 **£6**
3 cheese medley on toasted white or granary bread.

Club Classic – 2, 4, 14 **£7**
Chicken, bacon, lettuce, tomato, mayo on toasted white or granary bread.

Build Your Own

Choose Sandwich or Toasted, White or Granary
Chicken, Bacon, Spiced Chicken, Prawn,
Lettuce, Tomato, Coleslaw, Peppers, Cheese, Red Onion, Mayo.

Soup & Sand Combo. Add a bowl - **£4** Add Chips - **£4**

SIDES **£4.50**

Triple Cooked Chips, Skinny Fries, Sweet potato fries – 13. B, C
Garlic Potatoes/Chips, Champ, Rocket & Parmesan Salad – 13. A, C
Tobacco Onions – 13. A, Sautéed Mushrooms, Seasonal Veg – A, C

MAIN COURSE

Monkfish Scampi – 1, 2, 4, 5, 7, 9, 13, 14 **£16**
Monkfish cheeks in a ginger beer batter, crushed peas, tequila and lime aioli and triple cooked chips.

Thai Jungle Curry – 1, 9, 11, 13. A, C **£14/15/16**
Choose Vegetable, Chicken or Prawns. Served with coconut rice, crushed peanuts and poppadum.
Add coriander naan **£2**

Crispy Chilli Beef – 2, 4, 12, 13 **£16**
Coated beef strips, chilli & lime glaze, charred pak choi, pickled ginger, sesame seeds with gochujang noodles.

Peppered Chicken – 1, 7, 14 **£16**
Chicken breast, bacon & cheddar mash, crispy onions and pepper sauce.

6oz Steak Burger – 2, 4, 7, 9, 12, 13 **£14**
Bacon, cheese, lettuce, tomato, Ballymaloe relish, burger sauce in a black sesame brioche. With triple cooked chips.

Salted Chilli Chicken Burger – 2, 4, 7, 9, 12, 13 **£14**
Lettuce, tomato, curried aioli, crispy onions with triple cooked chips.

Daube of Beef – 1, 2, 7 **£18**
Marinated daube, caramelised onion mash, celeriac puree, crispy onions, green beans tossed in beurre noisette, red wine jus.

Loaded Fries – 7, 14. C **£9**
BBQ pulled pork, fries, cheese, guacamole, pico de gallo salsa, taco mayo.

Chicken Goujons – 2, 4, 7, 9, 13 **£14**
Panko crusted chicken breast strips, triple cooked chips, simple salad, slaw and choice of dip.

Pappardelle Pasta – 1, 2, 7. A **£13**
Pasta ribbons, roasted red pepper, sun blushed tomato and mascarpone ragu with charred courgette. Served with garlic bread. *Add chicken, prawns or beef for £4 supplement*

Please ask your server about our daily specials.

SAUCES & DIPS

Sauces: House gravy – 1, 7. C | Black pepper – 1, 7. C **£3**
White wine velouté – 1, 7, 14. A

Dips: Sweet Chilli, Garlic Aioli, Chipotle Aioli – A & C **£1**
BBQ – 2, 13. A, B, Ballymaloe relish – A, B & C

Courthouse Bar. Doing food justice!

ALLERGEN INFORMATION

Every care is taken to avoid any cross contamination when processing a specific allergen free order. However, we have a small kitchen that does process allergenic ingredients and does not have a specific allergen free zone or separate dedicated equipment.

Allergen data is held on each of our dish ingredients. Ask your server for more details.

1.Celery 2.Gluten 3.Crustaceans 4.Eggs 5.Fish 6.Lupin 7.Lactose 8.Molluscs 9.Mustard 10.Nuts 11.Peanuts 12.Sesame 13.Soy 14.Sulphites
Made without Meat – A Made without Animal products – B Made without Gluten – C