



## NIBBLES

WARM MARINATED OLIVES & SMOKED ALMONDS  
8A (V/VE)

PADRON PEPPERS , MALDONS , LEMON PEPPER  
(V/VE)

DDANGKONG JORIM (SOY BRAISED PEANUTS)  
6 | 8PEANUTS (V/VE)

FRIED STICKY RICE , CHILLI & TOASTED SESAME SEEDS  
6 | 10 | 11 (V/VE)

SOURDOUGH BREAD , COMPOUND BUTTER  
1W | 7 (V)

**€7.00 EACH**

**Please note a discretionary 10% service charge applies to tables of 8 or more. All gratuities are directly distributed to our hard working staff.**

1W | WHEAT, 1B | BARLEY 2. CRUSTACEANS 3. EGGS 4. FISH 5. PEANUTS  
6. SOY BEANS 7. MILK 8. NUTS | 8H.HAZEL | 8C. CASHEW | 8P. PISTACHIO 9. CELERY  
10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE 13. LUPIN 14. MOLLUSCS  
\*DISHES MARKED WITH ASTERISK CAN BE MADE GLUTEN FREE



## MENU

WHIPPED GOATS CHEESE, SALTED BEETS, CANDIED WALNUTS, BALSAMIC, MICRO GREENS | **€14.00**

1W | 7 | 8WALNUTS | 9 (V)

BRAISED BEEF CHEEK , DUCK FAT FOCACCIA, SAUCE VIERGE, CRISPY PARSNIP **€17.50**

1W | 6 | 7 | 9 | 10

SMOKED PORK BELLY, BLACKENED RED PEPPER VOLUTE

**€14.00**

9 | 10

BABA GHANOUSH, SPICED CHICKPEAS, CRISPY AUBERGINES, LEMON OIL

**€13.50**

6 | 11 (VE/V)

PAN FRIED STONE BASS, CURRIED CRAB & LEEK, SAFFRON POTATO, SMOKED VOLUTE | **€23.00**

4 | 7

SOY GLAZED MAITAKE MUSHROOM, CELERIAC FOAM, PECAN GRANOLA

**€13.50**

6 | 8PECANS (VE/V)

CHARRED MIXED BABY VEG, CARROT AND FENNEL PUREE, ENDIVE, HAZELNUT DRESSING | **€12.00**

8HAZELNUTS (VE/V)

BRIOCHE PRAWN TOAST, WARDS CRAB, CELERIAC & APPLE, CRISPY LEEKS

**€18.00**

1W | 2 | 3 | 7

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## MENU

MARKET FISH (PLEASE ASK FOR DETAILS)  
VIETNAMESE STYLE OR LEMON & CAPER BUTTER  
4 | 6 | 7

PAN ROASTED VENISON, CELERIAC FONDANT, FIG JAM  
**€24.00**  
6 | 7

CONFIT POTATO, DUCK RAGU, HORSE CHESTNUT PUREE, PICKLED CHERRIES  
**€16.00**  
6 | 9

BEEF TARTAR, QUAIL EGG, BLACK GARLIC TUILE  
**€18.50**  
3 | 11

CHARCUTERIE, RYE, HOUSE PICKLES, MIRTO  
**€14.00**  
1W | 12

PULLED BEEF, BUTTERNUT SQUASH & SAGE RAVIOLI, SAGE BROWN BUTTER  
**€16.00**  
1W | 6 | 7

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————— SIDES —————

SEA SALT ROSEMARY FRIES  
(V/VE)

CAULIFLOWER GRATIN  
7 (V)

FRIED SPROUTS, UMAMI SAUCE  
4 | 5 | 6 | 11 (V)

SALT BAKED BABY POTATOS  
(V/VE)

WEDGE SALAD , RANCH DRESSING  
9 | 10 (V/VE)

**€6.00 EACH**

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————— SWEETS —————

CRISPY HONEY BUTTER BRIOCHE, CASSIS AND BLACKBERRY COMPOTE, GOATS  
CHEESE ICE CREAM  
1W | 3 | 7 (V)

RASPBERRY & WHITE CHOCOLATE BAKED ALASKA, RASPBERRY GEL, WHITE  
CHOCOLATE SOIL  
1W | 3 | 6 (V)

CHOCOLATE & ORANGE TORTE, GINGERBREAD CRUMB, BRULEE'D ORANGE,  
ORANGE GEL  
3 | 7 (V)

STRAWBERRY & PISTACHIO MILLE-FEUILLE , MACERATED STRAWBERRIES,  
VEGAN PISTACHIO CREME DIPOLMAT, VANILLA ICE CREAM  
1W | 8 PIST (V/VE)

**€10.00 EACH**

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————— SWEETS —————

CRISPY HONEY BUTTER BRIOCHE, CASSIS AND BLACKBERRY COMPOTE, GOATS CHEESE  
ICE CREAM  
1W | 3 | 7 (V)

RASPBERRY & WHITE CHOCOLATE BAKED ALASKA, RASPBERRY GEL, WHITE  
CHOCOLATE SOIL  
1W | 3 | 6 (V)

CHOCOLATE & ORANGE TORTE, GINGERBREAD CRUMB, BRULEE'D ORANGE, ORANGE  
GEL  
3 | 7 (V)

STRAWBERRY & PISTACHIO MILLE-FEUILLE , MACERATED STRAWBERRIES, VEGAN  
PISTACHIO CREME DIPOLMAT, VANILLA ICE CREAM  
1W | 8 PIST (V/VE)

**€10.00 EACH**

**COFFEES & TEAS**

AMERICANO	€2.90	REGULAR TEA	€2.00	SCHECKERATO	€6.50
ESPRESSO	€2.90	CAMOMILLE TEA	€2.00	BAILEYS COFFEE	€8.20
CAPPUCCINO	€3.50	MINT TEA	€2.20	CALYPSO COFFEE	€8.20
LATTE	€3.00				
DECAFFEINATED	€2.50				

**DESERT WINE**

VINSANTO - TUSCANY	€5.50
MUSCAT DE BEAUMES DE VENISE	€8.50
MOSCATO ANGIOLIS ARGIOLAS	€9.00
WARRE'S VINTAGE PORT 2008	€14.00
QUINTA DO CASTRO LBV PORT 2016	€7.50

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## REGARDING ALLERGENS AND INTOLERANCES

The Courthouse team take allergen concerns very seriously and have procedures in place to ensure the safety of our customers. Our chefs and staff follow strict protocols to try and avoid cross-contamination, but we cannot guarantee that our kitchen and food preparation areas are entirely free from allergens.

It is the responsibility of the customer to inform our staff of any allergies or dietary restrictions before placing their order, and we will make every effort to accommodate their requests. However, please note that we cannot guarantee the complete absence of cross-contamination, as we are a small kitchen and use shared cooking and preparation areas.

Please note that some of our dishes may contain or come into contact with common allergens, such as wheat, gluten, dairy, nuts, peanuts, soy, fish, shellfish, and egg. If you have any concerns or questions about allergens, we encourage you to speak with our staff, or refer to the allergen information provided on our menu.

Please be aware that even if a particular dish is marked or designed as gluten-free or allergen-free, additional allergens may be present in our kitchen, and we cannot guarantee that our food is free from allergens. Customers with severe allergies or who are extraordinarily concerned about the risk of cross-contamination should assess their own dietary needs and make a decision accordingly.

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@thecourthousekinlough

The Courthouse Restaurant  
thecourthouse.leitrim@gmail.com  
00353 719 842391

Main Street, Kinlough, Co. Leitrim, F91 DY89



@thecourthouserestaurant