



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

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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 ANGIALIS 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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The Courthouse Restaurant
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