



COURTHOUSE
RESTAURANT



STARTERS

KING'S SALAD 6.75

*Sautéed chicken, bacon and black pudding,
toasted croutons, mixed leaf with a mustard dressing, topped with a poached egg.
A salad fit for a king!*

TEMPURA KING PRAWNS 5.85

*Deep fried tempura battered king prawns, served with a citrus mayonnaise
and a sweet chilli dipping sauce.*

ROASTED COURGETTE (V) 4.95

Oven roasted courgette stuffed with thyme, onion & blue cheese.

CHEF'S SOUP OF THE DAY (V) 3.95

Homemade soup served with crusty bread.

CHICKEN LIVER PATE 4.95

Homemade chicken liver pate, red onion marmalade, and toasted granary bloomer.

GOOSNARGH DUCK LEG 6.25

Slow cooked duck leg, served on a bed of orange salad with a plum sauce.

SMOKED SALMON 5.45

A duo of hot-smoked salmon and Scottish smoked salmon, served with homemade tartare sauce.

DEEP FRIED GOAT'S CHEESE (V) 5.25

Breaded goat's cheese and balsamic reduction.

CITRUS CRAYFISH 5.65

Juicy crayfish tails cooked in a creamy lemon and Gruyere cheese sauce.

CHESTNUT MUSHROOMS (V) 4.95

Pan fried chestnut mushrooms, fresh garlic and spring onions, finished with cream, sat on a crouton.



MAIN COURSES

KING'S GAME PIE 13.95

*Selected cuts of quality game, cooked with vegetables in a rich sauce, topped with a puff pastry lid.
The type of pie a king would order!*

GOOSNARGH DUCK 15.25

Honey glazed duck breast, fondant potato, braised red cabbage and orange & star anise jus.

CATCH OF THE DAY 12.95

*Fresh fillet of fish, simply grilled, served with potatoes and vegetables.
(Please ask for details)*

MOROCCAN STUFFED PEPPERS (V) 9.95

Roasted peppers stuffed with couscous, new potatoes and spicy tomato sauce.

OCEAN PIE 11.50

Succulent pieces of fresh fish in a dill veloute, topped with creamy mashed potato.

BRAISED LAMB SHANK 15.75

Slow cooked lamb shank, rosemary mashed potatoes, root vegetables and red wine jus.

WILD MUSHROOM RISOTTO (V) 9.95

Wild mushrooms and parmigiana in a creamy sauce with risotto.

SEAFOOD RISOTTO 9.95

Fresh luxury seafood medley cooked in a tomato sauce with risotto.

CHICKEN SUPREME 12.95

Oven roasted chicken supreme, rosti potato, creamed leeks and a sweet chilli sauce.

GRILLED SEA BASS 13.45

Grilled fillets of sea bass, crushed new potatoes, fennel pickle and buerre blanc.

VEGETABLE LASAGNE (V) 9.95

Homemade vegetable lasagne, topped with Napoli sauce and melted cheese.

WILD SALMON STEAK 12.95

Oven baked wild salmon topped with herb crust, served with parmentier potato, sautéed spinach and a prawn sauce.

PRIME BRITISH BEEF

8 OZ FILLET STEAK 17.95

8 OZ SIRLOIN STEAK 15.45

10 OZ RUMP STEAK 13.95

All Steaks are griddled to your liking and served with hand cut chunky chips and a choice of slow roasted tomatoes and mushrooms or a rocket and parmesan salad.

Peppercorn, Diane or Blue Cheese Sauce. 1.95 EACH

All our dishes are freshly made from local produce.
If you have any special dietary requirements please see a member of staff and we will do our utmost to accommodate your needs.

SIDE ORDERS 1.95 EACH

Panache of Vegetables

Mixed Salad

Rocket and Parmesan Salad

Hand Cut Chunky Chips

Selection of Potatoes

Peppercorn, Diane, or Blue Cheese Sauce





HOMEMADE DESSERTS

PRINCESS PUDDING 4.50

Oozing chocolate fondant, served with ice cream and summer fruit compote.

STRAWBERRY & VANILLA CHEESECAKE 4.50

Vanilla pod cheesecake topped with strawberry glaze and Chantilly cream.

STICKY TOFFEE PUDDING 4.50

Traditional sticky toffee pudding with butterscotch sauce and ice cream.

ORANGE PANACOTTA 4.50

Cream based dessert, with orange segments, drizzled with chocolate and rose water syrup.

LEMON POSSET 4.50

Tangy lemon dessert, served with shortbread biscuits and raspberry coulis.

CHEESE PLATTER 5.75

Selection of local cheeses, cheese biscuits, fruit and homemade chutney.

SELECTION OF LANCASHIRE ICE CREAMS 3.25

Garnished with fruit.

(Please ask for available flavours)



FUTURE EVENTS AT THE COURTHOUSE RESTAURANT

**The Courthouse will be organising exclusive wine tasting evenings
(the restaurant will be closed to the public on these evenings)
the four or five course exclusive meals will be built around a harmony of food and wine
and experts in food and wine will be invited to talk you through the
harmonies and histories behind the food and wine**

**Alternatively after a set meal, in conjunction with a leading wine connoisseur
we will host an evening of wine tasting where you will be talked through a selection
of associated wines (normally 5-6 wines).**

**Along similar lines to the latter, after a meal, savour some of the tantalising aromas
and palates of distinctive and rare whiskies from the highlands, the lowlands, the islands,
Ireland or a selection of all of them.**



WHITE WINES

OUR HOUSE WHITES

1. MUSCADET DE SEVRE ET MAINE, CUVEE CHEREAU (1) 10.50
Light and crisp and full of fruit flavours not dominated by the dryness

2. SAUVIGNON DE TOURAINE, CHEREAU CARRÉ (2) 11.50
Crisp and fruity with a clean fresh flavour

3. CHARDONNAY-BORIE MANOUX, VDP (2) 12.00
Apple and melon flavours give a lovely clean finish to this great value Chardonnay

4. VOUVRAY DEMI SEC, CHÂTEAU CARRÉ (3) 13.50
An exceptional Loire wine perfectly balanced between dry and sweet

5. POUILLY FUMÉ, LES LOGES (1) 17.00
Flinty, concentrated and full of gooseberry give this classic wine a nearly Sauvignon style of its own

6. SAUVIGNON ST BRIS (1) 18.00
The only Sauvignon Blanc in Burgundy is in St. Bris, the flavour of the grape is allied to the ripe, round flavour of the region

7. SAINT-VERAN 'VIELLE VIGNES' PERSONNETS (2) 19.50
A refreshing citric yet not acidic wine with a full clean finish

8. SANCERRE - LES CAILLOUX BLANCS, CHÉREAU CARRÉ (1) 20.50
The citrus undertones make this a great partner for fish, chicken or brie

9. CHABLIS PREMIER CRU MONTMAINS, DOMAINE CHRISTIAN SIMON (1) 21.50
Possessing all the qualities for which Chablis is famous, this wine is full of body and flavour



RED WINES

OUR HOUSE REDS

10. BERGERAC BORIE MANOUX (B) 10.50

A pleasant, rustic yet elegant fruity wine

11. GRANDE RESERVE DE BEAU RIVAGE (BORDEAUX) (B) 11.50

A fine wine, principally from Cabernet Sauvignon and Merlot grapes

12. CÔTES DU RHÔNE, LA COMBES D'ART (B) 12.00

Clean robust fruit and distinctive Rhone flavours make this a good drinking wine and exceptional value

13. BEAUJOLAIS VILLAGES , DOMAINE DES CHARMEUSES, FESSY (A) 14.00

A reliable wine which is light, tasty and fruity

14. BROUILLY, DOMAINE LA GARENNE (B) 16.50

From the Côtes de Brouilly, one of the fullest Beaujolais. Ripe and intense but fruity and refreshing

15. CHÂTEAU LA TUILERIE DE PUY (VINTAGE 2005 BORDEAUX SUPÉRIEUR) (C) 15.50

A wine of exceptional balance with undertones of currants, the soft tannins and a decent aftertaste make this a wine not to be missed

16. CÔTES DE BEAUNE LES LONGES, 2004 LOIS DUFOULEUR (B) 16.50

A fruity and very elegant wine

We suggest

17. CHÂTEAU TOUR DU ROC MILON, (VINTAGE 2002 PAUILLAC) (B) 24.00

An exceptional year for Pauillac giving their wines fresh ripe fruit flavours bounding with finesse and elegance, a wine of outstanding value

18. CHATEAUNEUF-DU-PAPE - CHAIS DU BÂTARD (D) 26.50

A famous, rich full bodied wine with notes of smoke, blackberry, cassis and pepper

19. NUITS ST GEORGES, 2003, DOMAINE DUPONT TISSERANDOT (C) 38.50

A full bodied and rich Burgundy managing to balance grapes, tannin and overall structure



ROSE, SPARKLING WINE AND CHAMPAGNE

Rosé

20. ROSÉ D'ANJOU CABERNET, CHÉREAU CARRÉ (3A) 13.50
21. SYRAH ROSÉ DOMAINE DE MOULIN DES MONTARELS (2B) 14.50
Fresh and fruity

Sparkling

22. ASTI SPUMANTÉ MARTINI (ITALY) (4) 15.00
An Italian classic, slightly sweeter than most Astis
23. PROSECCO DI VALDOBBIADENE (ITALY) (2) 16.50
A superior Prosecco with very clean apple flavours

Champagne

24. VEUVE RICOTTEAU (BRUT NV) HOUSE CHAMPAGNE (1) 25.00
25. MUMM CORDON ROUGE (BRUT NV) (1) 32.00
26. MOËT CHANDON (BRUT NV) (1) 37.50
27. MUMM CORDON ROUGE ROSÉ (BRUT NV) (1) 39.00

The ELDS, The Kings Court Business Centre and The Courthouse Restaurant promote responsible drinking and ask that you do not drive to or from these events. We will be more than happy to book taxis for your safe return home.