



A TASTE OF THE PAST, REIMAGINED FOR TODAY

Our kitchen is entering a new chapter, led by a passionate new chef who honours the legacy of those who came before. With deep respect for the flavours that put us on the map, we're bringing back some of the most beloved classics reimagined with fresh eyes and a modern touch. The vibe here is casual but thoughtful: a place where old favourites meet new ideas, and every dish tells a story. Whether you're here for nostalgia or something new, you're in good hands. Welcome back, or welcome for the first time.



At The Courthouse, we proudly partner with exceptional local and national producers who share our commitment to quality.

Burns Meats
Albatross Seafoods
Tony Quinn Foods
Mullaghmore Sea Farm
Mullaghmore Farm
Erne Dairies
Hendersons
Sysco

We thank them for their continued support and dedication to excellence.



ALLERGENS

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



STARTERS

COURTHOUSE STYLE KING PRAWNS	16
garlic butter & brandy sauce, crostini	
PAN SEARED SCALLOPS	17
golden mushroom puree, roasted chick peas	
CHICKEN SALAD	12.5
bacon, balsamic vinegar, homemade pesto	
PARMIGIANA	12.5
fried aubergine, tomato sauce, parmesan	
SOUP OF THE DAY (ask for details)	7.5
HONEY & THYME GOAT CHEESE	13.5
candied walnuts, roasted beetroot, crostini	

MAINS

10OZ DRY AGED SIRLOIN STEAK	35.5
blue cheese sauce, roasted baby veg, caramelised onions	
CATCH OF THE DAY	(ask for details)
lobster bisque & spinach or mussel and clam broth	
RISOTTO	18.5
wild mushroom, parmesan, truffle oil	
ROAST RACK OF LAMB	27.5
harissa tomatoes, smoked almonds	
COURTHOUSE STYLE SEAFOOD FETTUCINE	28.5
mussels, clams, prawns, crab claws	
ROASTED CHICKEN SUPRÈME	22.5
butternut squash, carrot & ginger puree, wild mushrooms	

