

The Courthouse

Restaurant & Accommodation

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 FETTUCCINE** 28.5
mussels, clams, prawns, crab claws

ROASTED CHICKEN SUPRÈME 22.5
butternut squash, carrot & ginger puree, wild mushrooms

